

Cauliflower with Bacon and Scallions

1 head of cauliflower, wedged
2 *tbsp More Than Olives Picual Extra Virgin Olive Oil*
2 *tsp More Than Olives Aged Balsamic*
¼ tsp Sea salt
¼ tsp fresh ground pepper
¼ tsp chili powder
½ tsp garlic powder
½ yellow onion, sliced
6 slices of bacon cut into ½" pieces
2 scallions, cleaned and chopped

Move the rack to the lowest part of the oven, and preheat the oven to 475°. In a bowl add the wedged cauliflower, drizzle with the *More Than Olives Picual EVOO* and *More Than Olives Aged Balsamic*. Season with salt, pepper, garlic powder, and chili powder. Stir to combine the flavors.

Transfer the cauliflower to a baking sheet and sprinkle on top the cut bacon and sliced onion. Cover your pan with aluminum foil, and roast for about 15 minutes. Remove the foil, flip each cauliflower wedge, and roast for another 15 minutes or until golden brown. Finish with the chopped scallions for a lovely presentation!