

# Lemon-Dill Roasted Cauliflower



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## Description

If you're looking for a way to liven up your standard roasted cauliflower side dish, this tasty, easy-to-make Lemon-Dill Roasted Cauliflower dish topped with

finickiest taste buds. With simple ingredients and minimal prep time, this crisp, tangy side dish can be served in place of mashed potatoes and is the perfect complement to pasta dishes, chicken, steaks and casseroles. Whether you're planning a dinner party or are looking to wow your family with a unique dish, this delicious recipe is sure to have everyone asking for seconds.

## Ingredients

**1** large head of cauliflower, chopped into florets (frozen/thawed florets can also be used).

**3 tsp.** of Dijon mustard.

**½ cup** lemon juice.

**2 tbsp.** chopped dill.

**3 cloves** of garlic, finely chopped.

Black pepper

**½ bag** **LAY'S® Dill Pickle Flavored Potato Chips**

## How to make it

1. Preheat oven to 200 degrees Fahrenheit.
2. Crumble ½ bag of LAYS® Dill Pickle Flavored Potato Chips and place in a small bowl.
3. Place cauliflower florets in a large bowl.
4. Combine Dijon mustard, ½ cup lemon juice, 2 tablespoons dill, garlic and two dashes of black pepper together in a medium sized bowl.
5. Whisk until ingredients are blended together.
6. Pour the contents of the medium bowl over the cauliflower and toss.
7. Spread the florets out evenly on a lightly coated baking sheet.
8. Sprinkle LAYS® Dill Pickle Flavored Potato Chips on top of the cauliflower florets.