

Roasted Cauliflower Bruschetta (Appetizers)

½ head large cauliflower, cut into bit size pieces
¼ cup olive oil
2 Tbsp. capers, drained and rinsed
1-2 Tbsp. Halladay's Garlic Tomato Basil Seasoning, rehydrated in 1 Tbsp. hot water
12 thin baguette slices
¼ cup basil, chopped

Place rack in upper third of oven; preheat to 400°F. Combine cauliflower and olive oil. Roast 15-25 minutes, shaking the pan once. Remove from oven and add capers and seasoning; salt and pepper to taste. Heat a skillet to medium high. Brush both sides of baguette slices with olive oil. Grill each side for 3-5 minutes, until golden and crisp. Spread cauliflower mixture on baguette slices and garnish with basil.