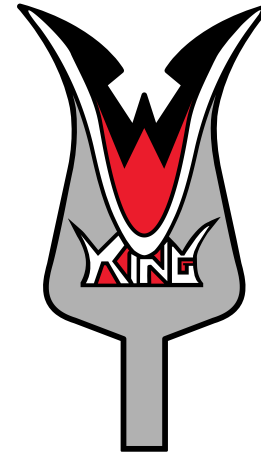


WUK™ Roasted Broccoli and Cauliflower

Ingredients

- 1 Cauliflower crown-cut into florets
- 1 Broccoli crown-cut into florets
- 2 Garlic cloves – minced
- 2 Scoops of WUK™ Spice Spice
- 2 Scoops of WUK™ Sazón
- 1.5 TBSP of olive oil
- Salt and Pepper to taste
- Squeeze of fresh lemon

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Supplies needed: baking sheet, foil, wooden spoon

~WUK tip: Line baking sheet with aluminum foil for easy clean-up when roasting!~

Directions:

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- * Preheat oven to 400°F
- * Place cauliflower and broccoli florets on lined baking sheet, along with garlic, WUK™ Sazón, WUK™ Spice Spice, oil, salt, and pepper; toss to coat evenly
- * Roast in oven for 20 minutes. After 20 minutes, use spoon to toss florets, ensuring an even roast * Return to oven and broil on low for 5 minutes for a good char* Remove and sprinkle with salt and a squeeze of lemon (to taste)* serve and enjoy!