

# Lemon-Dill Roasted Cauliflower

## Ingredients

- 1 large head of cauliflower, chopped into florets (frozen/thawed florets can also be used)
- 3 tsp of Dijon mustard
- 1/2 cup lemon juice
- 2 tbsp chopped dill
- 3 cloves of garlic, finely chopped
- Black pepper
- 1/2 bag LAY'S® Dill Pickle Flavored Potato Chips

## How to make it

1. Preheat oven to 200°F.
2. Crumble 1/2 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, 1/2 cup lemon juice, 2 tbsp 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.
9. Bake for 30-40 minutes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30-40 min	40 min	4-6

## Made with



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