

# 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.
- 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.
9. Bake for 30-40 minutes.



PREP  
TIME

-



COOK  
TIME

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TOTAL  
TIME

-



SERVING

-

## Made with



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