Cauliflower Spiced and Roasted

**INGREDIENTS**
- ~ 6 large cauliflower florets (about 2-inch pieces)
- ~ ½ teaspoon turmeric
- ~ ½ teaspoon paprika
- ~ ¼ teaspoon salt
- ~ ¼ teaspoon cayenne
- ~ 3 Tablespoons olive oil (or oil of choice)

**DIRECTIONS**
1. Preheat oven to 350.
2. Mix together spices and olive oil in a bowl.
3. Toss the cauliflower in the bowl with the spice mixture until coated, and then lay the pieces on a baking pan.
4. Roast in oven 20 minutes.

**NOTES**