



## Chicken Sausage and Roasted Cauliflower Casserole

### Ingredients

1 head cauliflower, cut into florets	1 (16 ounce) package chicken sausage
1 lemon, juiced	2 tablespoons grated Parmesan cheese
1 tablespoon olive oil	1/2 cup ricotta cheese
2 minced garlic cloves	1 pinch red pepper flakes, or to taste (optional)
salt and ground black pepper to taste	1/4 cup chopped fresh parsley

### Directions

Preheat the oven to 400 degrees F (200 degrees C).

Toss cauliflower in a bowl with lemon juice, olive oil, garlic, salt, and pepper. Pour into a baking dish.

Bake, uncovered, in the preheated oven until softened, about 30 minutes.

Heat a skillet over medium heat. Add chicken sausage; cook and stir until browned, about 6 minutes. Drain sausage on a paper towel-lined plate. Slice into 1-inch pieces.

Mix sausage into the baked cauliflower mixture in the baking dish; sprinkle Parmesan cheese on top. Spread 8 dollops of ricotta cheese evenly across the top. Sprinkle red pepper flakes on top.

Set oven rack about 6 inches from the heat source and preheat the oven's broiler.

Broil until cauliflower and ricotta are lightly browned, about 5 minutes. Sprinkle fresh parsley on top.