**Roasted Red Peppers and Cauliflower**

4 red bell peppers

2 heads cauliflower, trimmed an cut into 2-inch florets

¾ cup extra-virgin olive oil, divided

3 tablespoons fresh lemon juice

¼ cup larg capers (optional)

Toss cauliflower and peppers with ¼ cup oil, 1 tsp salt and ½ tsp pepper in a large bowl, then spread on baking pan. Roast at 375 degrees until soft – around 15-20 minutes.

Whisk together lemon juice, ½ teaspoon salt, and ½ teaspoon pepper in a large serving bowl, then add remaining ½ cup oil in slow stream whisking. Finely chop about 1 tablespoon capers, then whisk chopped and whole capers into vinaigrette. Add warm cauliflower and peppers, toss to coat.