

Roasted cauliflower with tahini dressing & cilantro

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Ingredients:

Roasted Spicy Cauliflower

- 1 large head cauliflower (850 g), cut into florets
- 1 tbsp (15 ml) olive oil
- ¼ tsp (1.25 g) sea salt
- 1½ tsp (4 g) paprika
- ½ tsp cayenne (optional)

Fig Dressing

- 6 dried figs (90 g)
- ¼ cup (60 ml) olive oil
- ¼ cup tahini
- 1/3 cup (80 ml) lemon juice, approximately 1 lemon
- 6 tbsp (90 ml) water

Garnish:

- Cilantro
- Pomegranate seeds

Directions:

Roasted Spicy Cauliflower

1. Preheat oven to 450°F (230°C). Line two baking sheets with parchment paper and set aside.
2. In a large mixing bowl, toss together cauliflower olive oil, salt, paprika, and cayenne (if using) until cauliflower is coated.
3. Spread florets evenly on a parchment lined baking sheet. Allow space between the florets to prevent steaming.
4. In the same oven, roast for 25 to 30 minutes or until golden in colour and tender to the touch. Serve with tahini dressing, pomegranate seeds and fresh cilantro

Fig tahini dressing

1. In a blender, combine all dressing ingredients and blend until smooth. Strain dressing through a sieve to discard of any lumps that may remain.