

Whole Roasted Cauliflower

A beautiful main or side dish, this whole roasted cauliflower is delicious, tender, and easy to make.

Prep Time: 10 minutes

INGREDIENTS

Yield: 10 servings

Roasting Paste:

- 4 tablespoons olive oil
- 1-1/2 tablespoons garlic, minced
- 2 teaspoons smoked (or sweet) paprika
- Zest of 1 lemon
- 3/4 teaspoons salt and pepper to taste

Lemon Cream Sauce:

- 4 tablespoons tahini
- 1 small garlic clove, minced or 1-1/2 teaspoons garlic powder
- 3 tablespoons fresh lemon juice
- 3 tablespoons plain Greek yogurt
- 3 tablespoons water
- 3/4 teaspoon salt and pepper to taste
- 1/2 cup fresh parsley, chopped (can also use mint or dill)

Roasted Grapes:

- 1 cup whole grapes, washed
- 2 tablespoons olive oil
- Pinch of salt

Garnish:

- 1/4 cup pine nuts, toasted
- Roasted red grapes
- 1-2 tablespoons balsamic vinegar glaze



Cook time: 45 minutes

PREPARATION

- Preheat oven to 425°F. Prepare a sheet pan with aluminum foil.
- Trim leaves from cauliflower and cut the base so the cauliflower stands upright.
- In a large pot add 2 inches of water and a steaming basket or place directly into the water. Cover and cook on medium heat for about 7 minutes until fork tender. Cauliflower can also be steamed in a microwave.
- Carefully, remove cauliflower from pot and pat it dry. Place it on the prepared sheet pan.
- **Roasting Paste:** Combine ingredients in a bowl. Using your hands or a pastry brush, cover the cauliflower, making sure to include all the nooks and crannies.
- Place in preheated oven and bake for 30 minutes. Then add the red grapes drizzled with olive oil to the pan and bake for 15 minutes.
- **Garnish and Sauce:** Toast the pine nuts in a dry skillet on medium high heat, stirring frequently for about 3-5 minutes. Remove the pine nuts from the heat once they are golden brown.
- Add cream sauce ingredients in a blender or food processor; blend until smooth. Sauce should have a dipping consistency. Add a tablespoon of water at a time until it's the right consistency. Add salt and pepper to taste.
- Stir in 1/4 of the chopped parsley to the sauce reserving the rest for garnish.
- **Assembly:** Place the cauliflower on a plate. Drizzle with the sauce, pine nuts and roasted grapes. Garnish with balsamic vinegar glaze and remaining parsley.

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