

ROASTED CAULIFLOWER WITH SESAME

Prepared by: Lauren O'Dell Patton, April 2019
Source: Appetites

1 head of cauliflower, broken by hand into bite-sized florets
¼ cup olive oil
2 teaspoons kosher salt
1 teaspoon ground coriander
1 teaspoon dried oregano
freshly ground black pepper, to taste (I like to add a healthy amount of coarsely ground black, personally)
2 tablespoons tahini
1 tablespoon white miso
2 teaspoons red wine vinegar
1½ tablespoons water
3 tablespoons toasted white sesame seeds
chili oil/paste, for serving (optional but recommended)

Preheat your oven to 450 degrees F and set aside. Break the cauliflower apart using your hands, which is a super easy thing to do that I had never thought of until I bought this book. Place the cauliflower in a large bowl and combine with the oil, salt, coriander, oregano, and pepper. Toss to combine.

Line a baking sheet with parchment paper and spread the cauliflower out over it. Roast for 20 minutes or so, turning the tray halfway through.

While the cauliflower roasts, whisk together the tahini, miso, vinegar, and 1½ tablespoons of water in a small bowl. Set aside.

When the cauliflower is roasted, move it to a large mixing bowl while it's still warm and toss with the sauce and sesame seeds. Serve immediately.

Lauren's Notes: "This was so good and simple! Next time I'll try to add a little sesame oil for more sesame flavor."

