

Roasted Cauliflower with Tahini Sauce

Serves 4-6



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 1 head cauliflower, cut into medium florets
- 2 tablespoons extra virgin olive oil
- 1/2 cup tahini
- 1/4 cup lemon juice
- 1/4 cup fresh parsley, minced
- 1/4 cup water
- 1-2 cloves garlic, minced and mashed
- 1/4 teaspoon salt

Directions

1. Preheat oven to 400°F. Toss cauliflower with olive oil and spread into an even layer on a baking sheet. 2. Bake 20-25 minutes, flipping once or twice, until cauliflower is tender and caramelized.
2. Meanwhile, whisk together tahini, lemon juice, parsley, garlic and salt. Add water 1 tablespoon at a time until reaching desired consistency, which should be thinner than a paste but not runny.
3. Toss cauliflower with about half of the sauce, adding more as necessary. You may have leftover sauce depending on the amount of cauliflower used. Garnish with parsley and serve warm.

Recipe from Cooking Well Berkeley class: Winter Vegetables Made Easy, Fall 2015