

Spice-Roasted Cauliflower with Pine Nuts and Tahini Drizzle

From Food52



Servings: 4

1. Preheat the oven to 425° F.
2. In a large mixing bowl, combine the cauliflower florets and spices. Drizzle the olive oil over top and toss to combine. Add the salt and pepper to taste. Toss in the mixing bowl to coat the cauliflower evenly, then spread out on a sheet pan.
3. Roast the cauliflower for about 40 minutes (depending on your oven), flipping once half-way through to ensure the cauliflower is evenly browned and roasted. About 4 minutes before they are done, sprinkle the toasted pine nuts over the florets and give the pan a shake to mix them in with the spices and oil.
4. SAUCE: In a small mixing bowl, add in the tahini, and mix in half of the lemon juice. Whisk to combine, and then add in a garlic clove and salt and pepper to taste.
5. Start adding in warm water a little bit at a time, and continue whisking, until it reaches your desired consistency (something drizzle-able)! [When I made it it required about the same amount of water as tahini.] Taste and make sure there is enough salt and pepper, and if you like a little more tanginess add as much of the remaining lemon juice as you'd like. You want the sauce to be tangy.
6. Add chopped parsley to the tahini sauce and set aside.
7. When the spiced cauliflower and pine nuts are done, remove them from the oven and arrange in a serving bowl. Drizzle with some of the tahini sauce, to taste, top with more fresh chopped parsley, and serve warm. Save the rest of the tahini sauce (there won't be much) as a dip or make into a dressing.

- 1 whole cauliflower, cut into florets
 - 1 tablespoon ground cumin
 - 1/4 teaspoon cayenne pepper, or up to 1/2 tsp if you like the heat
 - 2 teaspoons garlic powder
 - 3 tablespoons olive oil
 - Kosher salt, to taste
 - Fresh-cracked pepper, to taste
 - 1/4 cup pine nuts, toasted for about 4 minutes in a separate pan in oven with cauliflower
 - 3 tablespoons Italian parsley, chopped, as garnish
- TAHINI DRIZZLE:**
- 1/3 cup tahini
 - 1 small lemon, juiced, divided use
 - 1 small garlic clove, pressed or grated
 - Kosher salt, to taste
 - Fresh-cracked pepper, to taste
 - Warm water (start with 1/3 cup and add more as needed)
 - 2 tablespoons Italian parsley, minced

Per Serving (excluding unknown items): 280 Calories; 26g Fat (76.9% calories from fat); 7g Protein; 11g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 37mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 4 1/2 Fat.

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