



## Spiced & Roasted Cauliflower

### INGREDIENTS

1 head of cauliflower, sliced in slabs  
3-4 T olive oil

pinches of:

cayenne

paprika

turmeric

salt

black pepper

red pepper flakes

### **Topping (optional)**

1/4 c basil leaves

1/4 c mint leaves

1 medium garlic clove

1/8 t coarse sea salt

1/4 c olive oil

### DIRECTIONS

1. Pour the oil on the roasting sheet and then add the spices and mix until you get a pasty mixture.
2. Cut the cauliflower in slabs. They resemble a cross section of a tree.
3. Place the cauliflower slabs on the pan and make push them around to ensure they are fully coated with the spice mixture on both sides.
4. Roast at 425 degrees, turning once to get a nice roasting on both sides.
5. While the cauliflower is roasting, using a mortar and pestle, crush the basil, mint, garlic and salt together to form a paste. Then add the oil to create a salsa like mixture.

This side dish makes a nice addition to a Meze platter. A perfect side dish to fish or steak. Of course, any Indian inspired food would be a natural plate partner.