



Roasted Cauliflower with Tahini Sauce

Yield: 10 servings

Cost Per Serving: N/A

Cook Time: 30 minutes

Ingredients:

- 1 large head cauliflower (2 ½ lbs) chopped
- 1 ½ Tbsp olive oil
- ¼ tsp salt
- ¼ tsp pepper
- ¼ cup parsley (minced, optional)

Sauce:

- 2 Tbsp tahini
- 1 Tbsp lemon juice
- 1 Tbsp water
- 1 garlic clove (minced)
- ¼ tsp salt
- ¼ tsp pepper

Directions:

1. Preheat oven to 400° F.
2. Line baking sheet with parchment paper.
3. Add cauliflower to a large bowl and toss with olive oil, salt and pepper.
4. Place cauliflower on baking sheet and roast for 20-25 minutes until browned.
5. While cauliflower is roasting toss sauce ingredients together in the small bowl.
6. Add cooked cauliflower to serving bowl and drizzle with the tahini sauce, top with parsley and serve immediately.