

Cauliflower with Tahini

This is your recipe to spicy up your veggies. When you need a new recipe for veggies use this and it comes together super fast. Enjoy!

xoxo,

Kristin

Directions

1. Heat the oven to 500°F with a rack in lowest position. Line a rimmed baking sheet with foil and set on the rack to heat. In a large bowl, whisk together the tahini, lemon zest, 1 tablespoon lemon juice, the oil, garlic, salt, paprika and cayenne. Add the cauliflower and toss, massaging the dressing into the florets.
2. Working quickly, remove the baking sheet from the oven and spread the cauliflower on it in an even layer, scraping any remaining tahini onto the pan. Reserve the bowl. Roast until well browned in spots and just tender, 15 to 18 minutes, stirring and turning the florets and rotating the pan halfway through. Transfer the roasted florets to the reserved bowl. Add the remaining lemon juice and toss. Add half of the nuts and the cilantro and toss. Sprinkle with the remaining cashews and serve drizzled with more oil, if desired.

Recipe from:

<https://www.177milkstreet.com/recipes/cauliflower-with-tahini>