

## Roasted Cauliflower with Tahini-Lemon Dressing

### Ingredients

1 head cauliflower, cut into florets

4 Tbsp olive oil, divided

½ tsp each cumin, kosher salt & black pepper

1 Tbsp tahini (sesame seed paste)

1½ Tbsp fresh lemon juice

½ tsp honey

Salt and pepper to taste

Optional garnish: chopped flat leaf parsley

### Directions

Preheat oven to 425 degrees. In a large bowl, combine 3 Tbsp of oil, cumin, salt and pepper and toss with cauliflower. Place cauliflower on a baking sheet and roast for 20 minutes, tossing occasionally, until tender and golden brown. Meanwhile, in a small bowl, whisk tahini, lemon juice, honey, and remaining 1 Tbsp of oil until smooth. If dressing is too thick, whisk in 1 Tbsp of water. Season to taste with salt and pepper. Serve cauliflower drizzled with dressing, and if desired a sprinkling of parsley. Cauliflower can be served warm or at room temperature. Serves 4-6 Dressing is also delicious as a dip for raw sugar snap peas.

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