

Roasted Cauliflower with Tahini and Lemon

A hot oven and heated baking sheet were key to browning the cauliflower before it overcooked. Medium florets, about 1½ to 2 inches, were best; smaller pieces became mushy. Reduce the cayenne if you prefer a milder heat. Flat-leaf parsley worked well as a substitute for cilantro. Crunchy dukkah added crunch, as well as savory nutty flavors. Use ⅓ cup dukkah to replace the cashews in this recipe.

4 Servings

Ingredients

- 1/2 cup tahini
- 1 teaspoon grated lemon zest, plus 2 tablespoons lemon juice, divided
- 2 tablespoons extra-virgin olive oil, plus more to serve
- 2 garlic cloves, grated
- 1 1/2 teaspoons kosher salt
- 1 teaspoon sweet paprika
- 1/4 teaspoon cayenne pepper (more heat with 1/2 teaspoon)
- 1 large head cauliflower (about 2½ pounds), cut into 1½- to 2-inch florets
- 1/3 cup roasted, salted cashews, chopped
- 1/3 cup chopped fresh cilantro

Directions

- 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.
- 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 1 Tb 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.

Tip: Don't forget to line the baking sheet with foil before heating. The tahini mixture makes a mess of an unlined pan.

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