

Roasted Cauliflower with Lemon Tahini Sauce

Presented on May 6th, 2020 at “Simply Delicious Superstar Side Dish” by Irazema Garcia

Ingredients

- 2 cups cauliflower florets
- 2 tbsp tahini
- Juice of half a lemon
- 1-2 tbsps. cilantro, chopped
- ¼ tsp smoked paprika
- 1-2 tbsps. olive oil
- Water
- Pink Salt
- Black Pepper

Directions

1. Preheat oven to 425°. Toss florets with olive oil, salt, and pepper making sure to coat well.
2. Place cauliflower in a single layer on a baking sheet.
3. Roast for 15 minutes or until slightly charred.
4. Meanwhile mix tahini, lemon juice, salt, and paprika.
5. Add water as needed (about 2-3 teaspoons) to smooth out the sauce. The end result should be lump-free and pourable, but not watery (think ranch dressing).
6. To serve: plate cauliflower. Drizzle with lemon tahini sauce, then sprinkle liberally with cilantro and black pepper.



Pictures and full recipe at <https://irazemagarcia.com/2020/01/02/roasted-cauliflower-with-lemon-tahini-sauce/>.