Zesty Roasted Cauliflower

By Chef Veera Gaul, Ph.D.

Ingredients
(* indicates my preferred ingredients – see notes for alternatives)

1 head cauliflower, cored and cut into bite sized pieces
4 tablespoons O&V **Tuscan Herb EVOO** *
8 oz fingerling potatoes, halved or quartered
Salt and fresh cracked pepper to taste
6-7 large cloves garlic, smashed
1 lemon, zested and juiced
½ cup roughly chopped parsley
2 tablespoons lemon thyme leaves (or regular thyme)
1 ½ tablespoons capers, roughly chopped
1 jalapeño, seeded and thinly sliced
4 oz crumbled feta or goat cheese (optional)
2 tablespoons toasted pine nuts

Preparation

Preheat the oven to 425F. Cut the cauliflower into bite sized pieces and cut the fingerling potatoes in half (to match the size of the cauliflower bites). Toss the potatoes, cauliflower and smashed garlic in the Tuscan herb EVOO. Season generously with salt and pepper, toss to coat and place on a baking sheet in a single layer.

Roast in the oven for 30- 35 minutes tossing at the halfway point until they are golden and crispy.

While the cauliflower and potato are roasting, zest and juice the lemon, roughly chop the capers, the parsley, the lemon thyme, slice the jalapeño, crumble the feta, and toast the pine nuts.

Remove the cauliflower and potato mix from the oven, and toss with parsley, lemon thyme, capers, lemon zest, sliced jalapeno and 1½ tablespoons of lemon juice.

Place on serving platter and top with crumbled feta (if using) and toasted pine nuts. Serve immediately.

Serves 4 - 6
Active time 30 minutes Total Time: 45 minutes

Notes
* The **Tuscan Herb EVOO** adds a nice additional layer of herbiness to the cauliflower and potatoes. You can substitute with an **Unflavored EVOO** for a milder, less herbaceous flavor.

All highlighted products are available at **Oil & Vinegar stores**

Categories: Entrée, Gluten Free, Dairy Free, Plant Based, Vegan, Vegetarian, Meatless Entrée, Side, Zesty Cauliflower, Roasted Fingerlings, Parsley, Tuscan Herb EVOO, Pine Nuts,