



## Cauli-Power



### Vegan

Family dinner or dinner just for you...

It is well known among my family and friends how much I love cauliflower. I mean, I LOVE(!) cauliflower, probably as much as my husband loves cheesecake. I always try to find more ways to kick it up a notch, even though roasted with olive oil and salt is plenty magnificent.

This time I combined the beautiful white queen with tahini. In my humble opinion, the result was magical.

- ♥ 1-2 cauliflower heads washed and divided into florets
- ♥ Tahini sauce (without the parsley this time)
- ♥ Lemon
- ♥ Olive oil
- ♥ Paprika
- ♥ Chili flakes (if a little spicy is desired)

1. Preheat the oven to roasting 450 degrees.
2. In a large bowl, prep the tahini.
3. Massage (with passion and vitamin L(ove) the cauliflower florets in the tahini to get nice coverage.
4. Place in a roasting pan (I like to use my rectangular Pyrex).
5. Cover loosely with parchment (to prevent premature burning on top)
6. Roast until soft, uncover, and then let it roast until golden on top.
7. Remove from the oven.
8. While still hot, drizzle olive oil, sprinkle paprika, chili flakes, and squeeze some fresh lemon as desired for the final touch.
9. Ready to eat.

- Personally, I prefer that the foil doesn't touch my food, but covering with foil is perfectly fine, as well.
- I also like to sprinkle a little smoked salt at the end.
- Perfect next to a fish dish, chicken, or a beautiful, colorful big salad.