

Cauliflower with Lemon-Parsley Dressing

Servings: 4

Source: Bon Appetit Nov. 2013

Ingredients

- 1 head cauliflower (about 2 lbs.), cut into florets, including tender leaves
- 6 tablespoons olive oil, divided
- kosher salt and pepper
- 1 cup fresh flat-leaf parsley leaves
- ½ tsp grated lemon zest
- 2 tbsp lemon juice

Method

Preheat oven to 425 degrees. Toss cauliflower and 4 tbsp oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing occasionally, until tender and golden brown, 25-30 minutes.

Meanwhile, pulse parsley, lemon juice, and remaining 2 tbsp oil in a food processor until very finely chopped; season with salt and pepper. Toss cauliflower with lemon-parsley mixture and top with lemon zest.

Do Ahead

Lemon-parsley mixture can be made 4 hours ahead. Cover and chill.

Notes

Delicious, considering it is cauliflower, and very easy.