

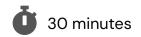




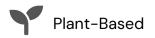
Cauliflower Steaks

with Romesco Sauce

Hearty cauliflower steaks with a fresh and crunchy salad, served with romesco sauce.







Spice it up!

If you like your romesco sauce with a bit of kick, add 1/2 tsp cayenne pepper before blending.

PROTEIN TOTAL FAT CARBOHYDRATES

20g

33g

FROM YOUR BOX

CAULIFLOWER	1
KALE	3 leaves
ALMONDS	80g
CAPSICUM DIP	1 tub
BABY LEAVES + BEET	180g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, lemon pepper

KEY UTENSILS

2 oven trays, stick mixer (or small blender), kettle

NOTES

Most of our veggies come pre-washed, but it's always good to give them an extra rinse.



1. ROAST THE CAULIFLOWER

Set oven to 220°C. Slice cauliflower into steaks (see notes), arrange on a lined oven tray, drizzle over oil, season with 1 tsp lemon pepper and salt. Roast for 15-20 minutes on the top oven rack until browning around the edges and cooked through.



2. ROAST THE KALE

Remove the kale leaves from the stalks. Toss on a lined oven tray with **oil**, **salt and pepper**. Arrange so that the kale is in a single layer on the tray. Roast for 8–12 minutes on the bottom oven rack, until kale is a dark green, crispy but not burnt.



3. MAKE THE ROMESCO SAUCE

Finely chop almonds. Add 1/2 almonds to a jug, pour over 1/4 cup hot water, 4 tbsp olive oil, 1 tsp vinegar, capsicum dip, salt and pepper. Using a stick mixer, blend to a smooth consistency.



4. MAKE THE SALAD DRESSING

In a large bowl whisk together 1 tbsp vinegar, 2 tbsp olive oil, salt and pepper.



5. TOSS THE SALAD

Add the baby leaves & beet salad mix to the bowl with the dressing, along with the crispy kale. Toss to coat well.



6. FINISH AND PLATE

Spoon a generous amount of romesco sauce on the plate, top with cauliflower steaks, sprinkle over almonds and serve with salad.



How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



