




**Product Spotlight:
Cauliflower**


While most people choose to eat only the florets, the stem and leaves are also edible and are great for soups and stocks!



Roasted Chermoula Cauliflower with Yoghurt

Cauliflower and vegetables roasted in home-made herbaceous chermoula sauce, served over natural yoghurt with toasted pepitas and warmed Turkish bread.

 30 minutes

 2 servings

 Vegetarian

Spice it up!

Spice up the chermoula with a few drops of your favourite hot sauce, finely chopped red chilli or dried chilli flakes.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	23g	15g	70g

FROM YOUR BOX

GARLIC CLOVE	1
LEMON	1
CORIANDER	1 packet
CAULIFLOWER	1/2
RED CAPSICUM	1
CHERRY TOMATOES	200g
PEPITAS	1 packet
TURKISH BREAD	1 loaf
LEBANESE CUCUMBER	1
YOGHURT	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground paprika, ground cumin, honey (see notes)

KEY UTENSILS

frypan, oven tray

NOTES

Substitute honey for maple syrup, sugar or sweetener of your choice.

No gluten option – Turkish bread is replaced with GF Turkish rolls.



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1. MAKE THE CHERMOULA

Add **3 tsp paprika**, **2 tsp cumin**, **1/4 cup olive oil** and **3 tbsp water** to a bowl and mix to combine. Add crushed **garlic**, **lemon** zest and juice, finely chopped **coriander** roots and stems (reserve leaves for garnish) **1 1/2 tsp honey**, **salt** and **pepper**. Mix to combine.



4. WARM THE TURKISH BREAD

Place **Turkish bread** in oven for 5 minutes to toast.

Use a vegetable peeler to ribbon **cucumber** or thinly slice.



2. ROAST THE VEGETABLES

Cut **cauliflower** into florets. Slice **capsicum**. Add to a lined oven tray. Toss with **cherry tomatoes**, **3 tbsp chermoula**, **salt** and **pepper**. Roast for 25–30 minutes until vegetables are tender.



5. FINISH AND SERVE

Slice bread.

Spoon **yoghurt** onto the base of plates. Add roasted vegetables. Sprinkle over pepitas, spoon over remaining chermoula. Garnish with cucumber ribbons and coriander leaves. Serve with toasted Turkish bread.



3. TOAST THE PEPITAS

Heat a frypan over medium–high heat. Add **pepitas** and toast for 2–4 minutes until golden. Remove from heat.

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**

