




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
	21g	18g	95g

FROM YOUR BOX

GARLIC CLOVE	1
LEMON	1
CORIANDER	1 packet
CAULIFLOWER	1/2
RED CAPSICUM	1
CHERRY TOMATOES	200g
PEPITAS	40g
TURKISH BREAD	1 loaf
LEBANESE CUCUMBER	1
NATURAL 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

