

**Product Spotlight:  
Cauliflower**

Cauliflower is chock full of vitamins and minerals! It offers a good source of choline which assists in brain development, improving learning and memory!



## Harissa Roasted Cauliflower Steaks with Whipped Ricotta

Cauliflower steaks coated in harissa paste, roasted with chickpeas until crispy and served over lemon honey whipped ricotta with a fresh tabbouleh salsa.



35 minutes



4/6 servings



Vegetarian

### Switch it up!

*Instead of making whipped ricotta, add dollops of ricotta to the oven tray, drizzle with oil, season with salt and pepper and roast with cauliflower.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	30g	23g	55g

## FROM YOUR BOX

	4 PERSON	6 PERSON
HARISSA PASTE	2 sachets	3 sachets
CAULIFLOWER	1	1 1/2
TINNED CHICKPEAS	400g	2 x 400g
LEMON	1	1
RICOTTA	1 tub	1 tub
LEBANESE CUCUMBERS	2	3
TOMATOES	2	3
MINT	60g	60g
GARLIC CLOVE	1	1

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, honey

## KEY UTENSILS

oven tray, stick mixer or small blender

## NOTES

To cut the cauliflower into steaks, place the stem of the cauliflower on your chopping board. Cut cauliflower in half, then cut the steaks from the cut side working your way out to the edge. Add any loose florets to the oven tray to roast.

If you don't have a stick mixer or blender, add the ingredients to a bowl and mix to combine.



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### 1. SEASON THE CAULIFLOWER

Set oven to 220°C.

Add **harissa** to a bowl with **1 tbsp oil** and mix to combine. Cut **cauliflower** into 2cm steaks (see notes) and place on a lined oven tray. Spoon or brush harissa all over the cauliflower steaks.

6P – mix harissa with 2 tbsp oil.



### 4. MAKE THE TABBOULEH SALSA

Finley dice **cucumbers** and **tomatoes**. Finely chop **mint leaves**. Crush **garlic clove**. Add to a bowl as you go with **juice from lemon** and **1 tbsp olive oil**. Mix to combine. Season with **salt and pepper**.

6P – use 2 tbsp olive oil.



### 2. ADD THE CHICKPEAS

Drain and rinse **chickpeas**. Add to oven tray with cauliflower. Drizzle with **oil** and season with **salt and pepper**. Roast for 25–30 minutes until cauliflower is tender and chickpeas are crispy.

6P – use separate trays for cauliflower and chickpeas if needed.



### 5. FINISH AND SERVE

Spoon **whipped ricotta** into the base of shallow bowls. Add **cauliflower steaks** and **chickpeas**. Top with **tabbouleh salsa**.



### 3. WHIP THE RICOTTA

**Zest lemon** (reserve remaining lemon for step 4). Add to a jug along with **ricotta**, **1 tsp honey**, **1 tbsp olive oil** and **salt**. Use a stick mixer (see notes) to whip.

**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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

