



### 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   4/6 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
4/6 Person:	12g	10g	49g

## FROM YOUR BOX

	4 PERSON	6 PERSON
GARLIC CLOVES	2	2
LEMON	1	2
CORIANDER	1 packet	2 packets
CAULIFLOWER	1	1 1/2
RED CAPSICUM	1	2
CHERRY TOMATOES	2 x 200g	3 x 200g
PEPITAS	40g	2 x 40g
TURKISH BREAD	1 loaf	1 loaf
LEBANESE CUCUMBERS	2	3
NATURAL YOGHURT	1 tub	2 tubs

## 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.



Scan the QR code to submit a Google review!



### 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.

**6P** – use **1 tbsp paprika**, **1 tbsp cumin**, **1/3 cup olive oil**, **4 tbsp water**, **2 tsp honey**.



### 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.

**6P** – use **5 tbsp chermoula**.



### 3. TOAST THE PEPITAS

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



### 4. WARM THE TURKISH BREAD

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

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



### 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**.

**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**

