



Roasted Cauliflower with Pine Nuts and Raisins

Cauliflower is such a versatile vegetable! It's delicious raw, and it's wonderful in soup and salads. In this recipe, we chose to go with a meditation slant using pine nuts and raisins to bring out the slightly nutty flavor of the cauliflower.

Ingredients

- 1 head cauliflower cored and cut into florets
- 3 tablespoons extra-virgin olive oil divided
- sea salt and freshly ground black pepper
- 1 tablespoon red wine vinegar
- 1/2 Meyer lemon juice and zest
- 2 tablespoons raisins
- 2 tablespoons toasted pine nuts
- 2 tablespoons chopped fresh Italian parsley

Instructions

Preheat oven to 425°F.

Line a baking sheet with parchment paper. Spread cauliflower florets evenly on prepared sheet. Drizzle 2 tablespoons olive oil over cauliflower and season generously with salt and freshly ground black pepper.

Roast, stirring once, just until tender - 20 to 25 minutes.

Meanwhile, make vinaigrette. Heat 1 tablespoon olive oil, red wine vinegar and lemon juice in a small saucepan over medium heat. Stir in raisins. Cook and stir until raisins are plump, about one minute.

When cauliflower is tender, transfer to serving platter and drizzle with warm vinaigrette. Season to taste with salt and pepper. Sprinkle with pine nuts, parsley and lemon zest. Serve immediately or cool to room temperature, then serve, which will marry the flavors.