



Roasted Cauliflower and Hazelnuts with Herby Tahini

The sauce on this roasted cauliflower and hazelnut with herby tahini is pure magic. Try these veggies as a vegan side or main or as a flatbread topping.

INGREDIENTS

For cauliflower and chickpeas

1 head cauliflower, leaves removed, bottom stem trimmed

2 tablespoons olive oil

1 teaspoon cumin

1/2 teaspoon smoked paprika

1/4 teaspoon onion powder

1/4 teaspoon garlic powder

1 teaspoon kosher salt

1/4 teaspoon black pepper

15 ounce [Raw Blanched Filberts](#)

For herby tahini

1 garlic clove

1/3 cup tahini

1 cup fresh parsley and cilantro leaves plus more chopped for serving

1 scallion, thinly sliced

Juice of 1 lemon

1/4 teaspoon kosher salt

3–4 tablespoons water

INSTRUCTIONS

Preheat the oven to 425 degrees F.

Cut the cauliflower lengthwise into 3/4-inch slices. In a large bowl, whisk together the olive oil, cumin, smoked paprika, onion powder, garlic powder, salt and pepper. Toss the cauliflower and into the mixture and arrange the cauliflower in a single layer on a sheet pan then roast for 25-30 minutes,

Halfway thru the cooking add the hazelnuts in the spaces in between the cauliflower. Continue roasting for 15 flipping halfway through cooking, until the cauliflower is browned at the edges and the hazelnuts are crispy.

For the herby tahini, mince the garlic clove in the bowl of a food processor. Add the tahini, parsley and cilantro, scallions, lemon juice, salt and water and process until combined and smooth.

Drizzle the roasted cauliflower and hazelnuts with herby tahini. Sprinkle with chopped parsley and cilantro.