



# ROAST CAULIFLOWER W/ LEMON TAHINI SAUCE

## INGREDIENTS

### ROAST CAULIFLOWER

whole cauliflower, 1 ea

### SAUCE

3 cloves garlic, minced

2 tbsp white miso

1 tbsp tahini

2 tbsp nutritional yeast

½ tsp mustard

1 tsp/1" fresh turmeric

salt and pepper to taste

½ cup water

1 ½ tbsp lemon, fresh/juice

3 tbsp parsley

## DIRECTIONS

1. Boil cauliflower whole ~8 minutes.
2. Blend/puree all ingredients for sauce except water until a paste.
3. Add water and blend.
4. Remove cauliflower, pat dry on plate. Put into baking dish with 1 cup water into bottom. Add ½ sauce on top, brush over. Roast at 400°F for 40 minutes.
5. Add chopped parsley and fresh pepper to sauce, drizzle over cauliflower.

