



**The Gathered Green**

ABN: 60 149 134 643

P: 0409 841 048

jane@thegatheredgreen.com.au

## **ROASTED SPICED CAULIFLOWER**

Thank you to taste.com.au for this recipe and picture.

### **Ingredients**

- 1 tablespoon coconut oil (melted)
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon dried chilli flakes
- 2 garlic cloves, crushed
- 1 tablespoon grated fresh turmeric
- 500 grams cauliflower florets
- Fresh coriander leaves and lemon wedges to serve





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## Method

Preheat oven to 200 degrees Celsius (180 degrees Celsius fan forced).

Steam cauliflower florets, on stovetop, for 2-3 minutes or until just tender. Allow to cool.

Combine oil, cumin, coriander, chilli flakes, garlic and fresh turmeric in a large bowl.

Add cauliflower and toss to coat.

Spoon cauliflower and spice mixture onto a lined roasting tray.

Season with salt and pepper.

Roast for 20 to 30 minutes or until browned and tender, tossing cauliflower mixture halfway during cooking.

Serve with fresh coriander and lemon wedges.

Enjoy!

Jane

