

ROASTED CAULIFLOWER WITH PISTACHIO GREMOLATA

RECIPE DESCRIPTION: Deep roasted flavor with a bright garlic-y sauce is perfect to enjoy as a side dish or as the main course. Whip up Pistachio Gremolata in a snap with the Eco-Chop.

ACTIVE TIME: 20 Minutes

TOTAL TIME: 45 Minutes

SERVINGS: 4

bon COOK PRODUCTS USED:

Bonmat™, Perforated Baking Sheet, Eco-Chop, Pastry Brush, *bon* Salt Natural Flakes

INGREDIENTS:

- 1 head of Cauliflower
- ½ c. Olive Oil
- 1 tsp. *bon* Salt Natural Flakes, plus a pinch more for sprinkling
- 1 tsp. crushed Black Pepper
- 1 ½ c. Italian Parsley Leaves
- ¼ c. toasted Pistachios
- 3 Garlic Cloves, peeled
- 1 tbsp. Lemon Zest
- Juice from one Lemon
- ½ tsp. Crushed Red Pepper Flakes

DIRECTIONS:

1. Preheat oven to 400°F
2. Slice the head of Cauliflower in 1-inch slices
3. With a Pastry Brush, brush Cauliflower with Olive Oil. Sprinkle with *bon* Salt and Black Pepper.
4. Bake for 20-25 minutes flipping halfway through.
5. While Cauliflower is baking place Parsley, Pistachios, Garlic, Lemon Zest, Lemon Juice, Red Pepper Flakes and *bon* Salt in an Eco-Chop. Pull the cord 5-10 times until chopped and combined.
6. Transfer Cauliflower to a serving dish and sprinkle the Pistachio Gremolata generously over the Cauliflower.