



Roasted Cauliflower

With Brown Butter Sage Vinaigrette

Par-roast cauliflower for this sweet and savory dish up to 3 days in advance and reheat with the vinaigrette, cranberries, and pine nuts before serving.

Makes 10 Servings

Ingredients

¼ cup unsalted butter
2 tbsp roughly chopped fresh sage
1 shallot, finely chopped
2 tbsp fresh lemon juice
2 tbsp sherry or apple cider vinegar
2 heads cauliflower (2 lb), cored and cut into 1½-inch florets
2 tbsp olive oil
¾ tsp sea salt
½ tsp ground black pepper
1/3 cup dried cranberries
¼ cup toasted pine nuts
Chopped fresh flat-leaf parsley, for garnish

Steps

1. Up to 3 days in advance, make vinaigrette: In a small pan on medium heat, add butter and sage, swirling pan frequently, until butter is golden and nutty smelling (2 to 3 minutes). Remove from heat. Add shallots, lemon juice, and vinegar. Store in an airtight container in the fridge.
2. Up to 1 day in advance, par-bake cauliflower: Preheat oven to 425°F. On a large parchment-lined baking sheet, toss cauliflower with oil, salt, and pepper and roast until just tender and golden brown in places (35 minutes). Cool completely and store in an airtight container in the fridge.
3. 2 hours before serving, take cauliflower out of the fridge and arrange on a large rimmed baking sheet. Set aside. About 45 minutes before serving, preheat oven to 425°F.
4. 15 minutes before serving, reheat cauliflower and vinaigrette. Reheat cauliflower in oven until heated through and beginning to brown on edges (10 minutes). Reheat vinaigrette in a small saucepan on medium until bubbly (1 to 2 minutes).
5. Place cauliflower in a bowl and toss with vinaigrette and cranberries. Sprinkle with pine nuts and parsley. Serve hot or at room temperature.

Nutrition Information

127 Calories | 10g Carbohydrates | 10g Fat | 3.5g Saturated Fat | 2.5g Fibre | 2.5g Protein | 200mg Sodium | 5.5g Sugar

Source: www.cleaneatingmag.com