

ROASTED CAULIFLOWER STEAKS WITH CHIMICHURRI

Suitable for all vegetarians for various occasions.

Show your Christmas excitement in your food! This Roasted Cauliflower Steaks with Chimichurri is a perfect side dish to add to your Christmas table



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Total Time: 45 minutes
Prep Time: 15 minutes
Cook Time: 30 minutes
Serves: 4 people

INGREDIENTS

For Chimichurri

- 2 cups parsley finely chopped
- 1 tablespoon minced garlic
- 1 minced onion
- 1/2 teaspoon dried oregano
- 1/2 to teaspoon salt
- 1/2 teaspoon red pepper flakes
- 1/2 cup extra-virgin olive oil
- 1/3 cup red wine vinegar

For Cauliflower

- 1 Cauliflower
- Olive Oil
- Salt and pepper to taste
- 1 cup pomegranate seeds

INSTRUCTIONS FOR CHIMICHURRI:

1. Combine all the ingredients for the chimichurri in a mixing bowl.
2. Stir, taste, and season with more salt or red pepper flakes if needed.
3. Let the sauce stand at room temperature for 20 minutes before serving.

INSTRUCTIONS FOR CAULIFLOWER:

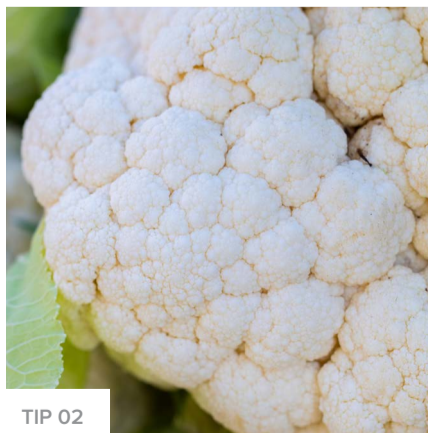
1. Place your cast iron pan on your side burner or on an open flame for 3 minutes.
2. Cut your cauliflower into 2cm thick slices.
3. Drizzle the cauliflower with Olive Oil and place into the pre-heated cast iron pan.
4. Cook for 25- 30 minutes until the Cauliflower becomes golden brown and tender.
5. Season to taste with salt and pepper
6. Drizzle cauliflower with garlic chimichurri, and sprinkle with fresh pomegranate seeds.

MEGAMASTER RECIPE TIPS



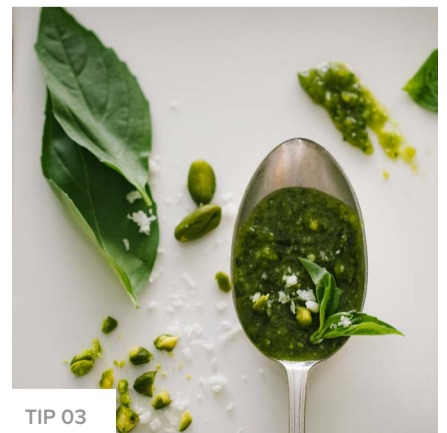
TIP 01

You can heat up your garlic 15 minutes before the cauliflower, this way you can make the sauce and have everything ready at about the same time.



TIP 02

You can mix up your cauliflower by serving the cauliflower over a bed of salad greens if you'd like to bulk it up.



TIP 03

Not a big fan of chimichurri? You can also make a Pesto sauce for your cauliflower.