



Roasted Curried Cauliflower with Black Sesame Seeds (4 servings)

Ingredients

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| 1 large head cauliflower | 1½ tsp curry powder |
| 1 medium red onion - sliced | 1/2 tsp cumin |
| 4 cloves garlic - coarsely chopped | 1 Tbsp black sesame seeds |
| 2 Tbsps lime juice | 1 Tbsp coarse sea salt |
| 1/3 cup olive oil | 1/2 tsp coarsely ground black pepper |

Preparation

- Preheat the oven to 400°F and place the rack within the top third portion of the oven.
- Line a large, rimmed baking pan with parchment paper.
- Wash and core cauliflower into large-florets, then slice each floret into 1/2-inch slices.
- Slice onion into 1/4 inch pieces.
- Mix garlic, lemon juice, olive oil, curry, cumin, salt, sesame seeds, and pepper in a large bowl. Whisk vigorously until well combined.
- Add the cauliflower and onion slices to the bowl with the curry mixture and toss to coat.
- Spread the cauliflower and onion slices on the baking sheet in a single layer, and roast for 20 minutes, until browned.
- Serve and enjoy.

This recipe was prepared on S1: Episode 3 of the video podcast "Dishing with Patricia."