



Roasted Cauliflower And Sesame Spread

Makes 4 Servings

INGREDIENTS

4 cups Cauliflower, Halved Crosswise, Thinly Sliced

1/4 cup Vegetable Oil

1 1/2 tbsp Fresh Ginger, Minced

1 1/2 tsp Ground Coriander

Kosher Salt

3 tbsp Tahini (sesame seed paste)

3 tbsp Fresh Lemon Juice

3 tbsp Cilantro, Chopped

Sesame Seeds

Pita Bread, Or Chips, For Serving

DIRECTIONS

1. Preheat the oven to 450F. In a large bowl, toss the cauliflower with the oil, ginger and coriander and season with salt. Spread the cauliflower with the oil, ginger and coriander and season with salt. Spread the cauliflower on a rimmed baking sheet and roast for about 40 minutes, stirring once or twice, until tender and lightly browned in spots. Let cool slightly.
2. Transfer the cauliflower to a food processor. Add the tahini and lemon juice and pulse to a chunky puree; season with salt. Add the cilantro and pulse just until incorporated. Transfer the spread to a bowl and sprinkle with sesame seeds. Serve warm with pita bread or chips.