



CAULIFLOWER WITH DRESSING

Makes 4- servings.

This versatile vegetable, which I like to serve warm as a first course, lends itself to different flavors and spices.

INGREDIENT

- 1 large cauliflower, about 2½ pounds
- 2 tablespoons extra- virgin olive oil
- 2 teaspoons paprika
- Kosher salt
- Freshly ground black pepper

DRESSING

- ¼ cup extra-virgin olive oil
- 1½ tablespoons capers
- 2 scallions including green parts, finely chopped
- 1 cup tightly packed flat leaf parsley, finely chopped
- Lemon zest from 1 lemon
- 2 tablespoons lemon juice
- 1 teaspoon grainy Dijon mustard
- ½ teaspoon Kosher salt
- Freshly ground black pepper

PREPARATION

1. Preheat the oven to 500F.
2. Cut and discard cauliflower stem. Cut the cauliflower into large florets and rinse. In a large bowl combine the olive oil, paprika, salt and pepper. Place the cauliflower into the bowl and toss well, preferably with your hands.
3. Line a large baking sheet (12 by 18) with heavy foil. Spread the cauliflower on the baking sheet and bake on the lowest rack of the oven until soft and lightly browned, about 20 minutes.
4. In a small bowl combine the dressing ingredients and season to taste.
5. I like to serve the cauliflower warm with the dressing on the side.