

Roasted Cauliflower with Curry and Mint

Serves: 6

Start to finish: 45 minutes

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Photograph Milk Street Special Issue

Roasted Cauliflower with Curry

½ cup extra-virgin olive oil

1 teaspoon curry powder

1 teaspoon ground cumin

Kosher salt and ground black pepper

2 medium heads cauliflower (about 4 pounds total), cored and cut into 2-inch pieces

3 tablespoons finely chopped fresh mint

2 tablespoons sweet-and-sour mint dressing

1. Heat the oven to 475 F with an oven rack in the middle position.
2. Line a rimmed baking sheet with foil.
3. In a large bowl., combine the oil, curry powder, cumin, 1 teaspoon salt and ½ teaspoon pepper
4. Add the cauliflower and toss.
5. Transfer to the prepared baking sheet, reserving the bowl. Arrange the pieces cut-side down. Roast until well browned, about 30 minutes
6. Let cool. In the reserved bowl, combine the mint with the dressing.
7. Add the cauliflower and toss to coat

Sweet-and sour mint dressing

<https://www.177milkstreet.com/recipes/sweet-and-sour-mint-dressing-sekanjabin>

½ cup plus 2 tablespoons cider vinegar, divided

½ cup clover honey

½ teaspoon kosher salt

1 ounce fresh mint, leaves and stems

1. In a small saucepan over medium heat, combine ½ cup vinegar, the honey and salt. Simmer until large bubbles appear and mixture is reduced to about ½ cup, about 7 minutes
2. Off heat, add the mint, pushing it into the syrup.
3. Let cool to room temperature, then strain into a bowl, pressing the solids.
4. Stir in the remaining vinegar.
5. Refrigerated, covered, for up to 1 month.