

Skillet-Roasted Cauliflower with Curry, Raisins, and Almonds

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- 1 Head cauliflower (2 pounds)
- $\frac{3}{4}$ teaspoon extra-virgin olive oil
- Salt and pepper
- 2 tablespoons rinsed, small capers
- 1 teaspoon grated lemon zest, plus lemon wedges for serving
- 2 tablespoons minced fresh chives
- $\frac{1}{4}$ cup toasted pine nuts



1. Trim outer leaves of cauliflower and cut stem flush with bottom of head. Turn head so stem is facing down and cut head into $\frac{3}{4}$ inch thick slices. Cut around core to remove florets; discard core. Cut large florets into 1- $\frac{1}{2}$ inch pieces. Transfer florets to bowl, including any small pieces that may have been created during trimming, and set aside.
2. Combine oil and cauliflower florets in skillet and sprinkle with $\frac{3}{4}$ teaspoon salt and $\frac{1}{2}$ teaspoon pepper. Cover skillet and cook over medium-high heat until florets start to brown and edges just start to become translucent (do not lift lid), about 5 minutes.
3. Remove lid and continue to cook, stirring every 2 minutes, until florets turn golden brown in many spots, about 12 minutes longer.
4. Push cauliflower to sides of skillet. Add oil, capers, and lemon zest to center and cook, stirring with rubber spatula, until fragrant, about 30 seconds. Stir caper mixture into cauliflower and continue to cook, stirring occasionally, until cauliflower is tender but still firm, about 3 minutes longer.
5. Off heat, stir in chives. Transfer cauliflower to serving platter and sprinkle with pine nuts. Serve, passing lemon wedges separately.