

Roasted Cauliflower with Sun-Dried Cranberries, Parsley and Scallions

By Kathy Gunst

Kathy's Note: Cauliflower is a great winter vegetable—and so underused.

Ingredients:

1 large cauliflower

About 3 tablespoons olive oil

Sea salt and freshly ground black pepper

1/2 cup chopped fresh Italian parsley

3 scallions, very finely chopped

1 cup sun-dried cranberries

About 1/2 teaspoon za'atar (a Middle Eastern spice blend), optional

1/4 cup balsamic vinegar, optional

Instructions:

Preheat the oven to 450 degrees.

Cut the cauliflower into small florets, separating the big chunks. Remove and discard the core.

Place the cauliflower pieces in a large roasting pan and toss with the olive oil, salt, pepper, parsley, scallions, cranberries, and za'atar, if using. Place on the middle shelf and roast 15 minutes.

Remove from the oven and stir the mixture so it browns evenly. Add the vinegar, if using, and roast another 5 to 8 minutes, or until the cauliflower feels just tender when you insert a small knife into the stem end. Remove and serve hot or at room temperature.

Serves 4