



ROASTED CAULIFLOWER WITH ZA'ATAR AND LEMON

Serves 4 (as a side dish)

INGREDIENTS:

- 1 lemon
- 1 tsp butter
- 1 tbsp Panko bread crumbs
- 4 tbsp olive oil
- 1 small cauliflower, torn or cut in 1-inch florets
- 1 tsp salt
- 1 tsp red pepper flakes
- 1 tbsp smoked mushroom butter (or 1 tsp smoked paprika)
- 1 tbsp Za'atar spice (recipe below) (or store bought)
- 1/4 cup freshly grated Parmesan
- 2 tbsp chopped fresh parsley



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

Za'atar Spice

Combine 1 tbsp tossed sesame seeds, 1 tbsp fresh (or dry) thyme leaves and 1 tbsp sumac. Store in an airtight container (if the thyme is fresh let the container open for 2-3 days so the thyme dries).

DIRECTIONS:

1. Grate and juice the lemon, place in separate bowls and set aside.
2. Melt the plain butter in a large non-stick pan, add the bread crumbs and toast until golden-brown, about 30 sec. Set aside in a bowl.
3. Return the non-stick skillet to the stove, heat it very well on high heat. When nice and hot, add the olive oil, the cauliflower and the salt. Stir well to coat the florets evenly, lower the heat to a medium-high and cook for 2-3 minutes until golden brown without disturbing. Turn (or stir) the florets on the other side and cook for additional 2-3 minutes, until nice and brown (the more charred on the sides the tastier they will be). Add the red pepper flakes and the smoked butter (or smoked paprika) and cook for additional minute.
4. Place the cooked cauliflower in a large bowl, add the lemon zest, half of the lemon juice, the Za'atar spice, bread crumbs, Parmesan and the parsley. Mix well to combine. Taste and add more lemon juice, Za'atar spice or seasoning if needed.

Plate and enjoy.

Tip: This is a wonderful side to poached eggs or chicken. Make a rice bowl of it by adding cooked grains, avocado, tomatoes, sliced cucumbers and a spoonful of yogurt tahini.