



ROASTED CAULIFLOWER WITH DATES, ALMONDS & OLIVES



THIS DISH IS SURPRISING AND LOVELY, WITH THE SWEETNESS OF THE DATES PLAYING OFF THE SALTINESS OF THE OLIVES, AND THE TOASTY CRUNCH OF THE ALMONDS.

Ingredients

Cauliflower, cut into equal-sized pieces
Sunflower or olive oil
Salt
Mixed Greek olives, minced (or another kind of olive you prefer)
Toasted almonds, chopped
Dates, minced

Directions

1. Toss the cauliflower in oil, sprinkle with salt, and place in a pan over the fire, or on a piece of foil with the sides folded up.
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2. Roast, stirring occasionally, until the cauliflower is browned in some spots, and is just tender.
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3. Add the olives, almonds, and dates. Let cook another couple of minutes to heat the garnishes and meld the flavors.
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4. Season to taste