

## **Whole Roasted Cauliflower**

Whole roasting a cauliflower is a delicious and impressive addition to a buffet table. This one is drizzled with tahini sauce, date syrup and pomegranate.

Prep time: 2 minutes  
Cook time: 45 minutes  
Serves: 6

1 head cauliflower, leaves and most of stem removed  
1 TBSP coconut oil, melted  
1 tsp apple cider vinegar  
1 tsp paprika  
2 TBSP tahini (sesame paste)  
1 TBSP lemon juice  
2 TBSP water  
1 TBSP date syrup  
1/2 cup pomegranate seeds  
1 tsp sesame seeds  
1/3 cup chopped fresh parsley

- 1) Pre-heat oven to 400° F. Line a baking sheet with parchment paper. Set aside.
- 2) Bring a large pot of water to a boil over high heat. Carefully add the whole cauliflower and simmer 10 minutes. Remove cauliflower and place on the prepared baking sheet.
- 3) Drizzle cauliflower with the coconut oil and vinegar, spreading it evenly over the whole head with a rubber spatula. Sprinkle with paprika. Place tray in the oven and roast 45 minutes or until it's tender and golden brown on top.
- 4) Meanwhile, make the tahini sauce. In a small bowl, stir together the tahini, lemon juice and water. When cauliflower is done, remove from the oven and drizzle with the tahini mixture, followed by the date syrup. Top with pomegranate seeds, sesame seeds and parsley. Serve.