

Cauliflower Couscous with Cheesy Crumbs

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	heads	cauliflower - 1" florets
6	tablespoons	extra virgin olive oil
1/2	cup	panko
1/4	cup	manchego - grated
2	teaspoons	chives - finely chopped
2	teaspoons	parsley - finely chopped
2	teaspoons	shallot - minced
1/8	teaspoon	garlic - minced
1/8	teaspoon	lemon zest - finely grated
		vinaigrette
3	tablespoons	extra virgin olive oil
1 1/2	tablespoons	lemon juice
		kosher salt

Preheat oven to 375. Pulse cauliflower in batches until it resembles coarse couscous. Spread on 2 large rimmed baking sheets and drizzle with oil. Season with salt and pepper and toss to coat. Roast for 40 minutes, turning halfway through until golden and caramelized in spots. Let cool a bit then scrape into bowl.

Spread panko in pie plate and toast until golden, about 8 minutes. Let cool.

In a small bowl, whisk the oil and lemon juice. Season with salt. Add to cauliflower and toss to coat. Season with salt and pepper.

In a small bowl, toss the panko with the Manchego, chives, parsley, shallot, garlic and lemon zest and season with salt and pepper. Scatter over cauliflower, garnish with parsley and serve.