

# Cauliflower Melts

Amount	Measure	Ingredient - Preparation Method
1/3	cup	olive oil
2	cloves	garlic - minced
1	teaspoon	salt
1/2	teaspoon	freshly ground black pepper
1	head	cauliflower - 8 1/2" slabs
1/2	cup	shelled pistachios
8	slices	sourdough bread - 1/2" thick
4	ounces	comte or manchengo cheese - 8 slices
2	tablespoons	parsley - chopped

Preheat oven to 350 and line a baking sheet with parchment.

In a medium bowl, combine the oil, garlic, salt, and pepper. Add cauliflower and toss to coat.

Arrange cauliflower on sheet. Bake for 25 minutes, flip, and bake another 10-20 minutes until softened and roasty. Set aside to cool.

Toast pistachios dry or with a little oil. Let cool and chop coarsely.

Lay bread on sheet and arrange cauliflower on bread, cutting to fit. Sprinkle with pistachios and top with cheese.

Bake until cheese melts, 7-10 minutes.

Top with parsley.

Yield: "8"