

# Roasted Curried Cauliflower

Servings : 6

Amount	Measure	Ingredient - Preparation Method
12	cups	cauliflower florets (about 4 lbs)
1	large	onion - peeled and quartered
1	teaspoon	coriander seeds
1	teaspoon	cumin seed
3/4	cup	olive oil
1/2	cup	red wine vinegar
3 1/2	teaspoons	curry powder
1	tablespoon	hungarian hot paprika
1 3/4	teaspoons	salt
1/4	cup	fresh cilantro - chopped

Preheat oven to 450. Place florets in a large roasting pan. Pull apart onion quarters into separate layers; add to cauliflower. Stir coriander seeds with cumin seeds in small skillet over medium heat until slightly darkened, about 5 minutes. Crush coarsely. Place seeds in a medium bowl. Whisk in oil, vinegar, curry powder, paprika, and salt. Pour over vegetables, toss to coat. Spread vegetable in single layer. Sprinkle with pepper.

Roast until tender, stirring occasionally, about 35 minutes.

Toss with cilantro.