



Roasted cauliflower steak with grapes, pistachios, feta and chili lime vinaigrette

Yield: 2-4 servings

Ingredients:

1 ea. Cauliflower head, whole
 ¼ cup extra virgin olive oil
 Kosher salt and coarse ground black pepper
 1 cup Arugula
 1 oz Chili lime vinaigrette CMA# KE3071
 ¼ cup Red grapes, halved
 2 tbsp. Pistachios, toasted and chopped
 2 tbsp. Feta cheese, crumbled
 Chili lime vinaigrette, for drizzle

Directions:

1. Preheat the oven to 325 degrees F.
2. Trim the cauliflower of its leaves and clean the base.
3. Rub the olive oil all over the cauliflower and season with salt and pepper
4. Place the cauliflower in a roasting pan and into the oven for 1.5 hours until browned all over and tender when a skewer is inserted.
5. Cut the cauliflower into 1-inch-thick steaks.
6. Toss the arugula with the chili lime vinaigrette and place on a plate.
7. Place a cauliflower steak on top of the arugula and top with the grapes, pistachios and feta.
8. Drizzle with additional chili lime vinaigrette. Serve

Recipe and photo courtesy of Ken's