



Roasted Cauliflower with Lemon-Parsley Dressing

ACTIVE 35 MINUTES TOTAL 35 MINUTES

4 SERVINGS This side dish is equally good with steak, broiled fish, or seared lamb chops.

- 1 head cauliflower (about 2 lb.), cut into florets, including tender leaves
- 6 Tbsp. olive oil, divided
- Kosher salt, freshly ground pepper
- 1 cup fresh flat-leaf parsley leaves
- ½ tsp. finely grated lemon zest
- 2 Tbsp. fresh lemon juice

Preheat oven to 425°. Toss cauliflower and 4 Tbsp. oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing occasionally, until tender and golden brown, 25–30 minutes.

Meanwhile, pulse parsley, lemon juice, and remaining 2 Tbsp. oil in a food processor

until very finely chopped; season with salt and pepper. Toss cauliflower with lemon-parsley mixture and top with lemon zest.

DO AHEAD: Lemon-parsley mixture can be made 4 hours ahead. Cover and chill.

CALORIES 240 FAT 21 G FIBER 5 G

LUNCH ON YOUR LEFTOVERS

To spin a great side dish into a perfect-for-work lunch the next day, use this Roasted Cauliflower with Lemon-Parsley Dressing as the base for a quick and satisfying grain salad. Combine the cauliflower with **cooked whole grains** (we love wheatberries, but really any will do), plus **crumbled feta**, chickpeas, and **toasted nuts**. Fold in a handful of **hearty greens**, like baby kale, then sprinkle with **crushed red pepper flakes** or **Aleppo pepper**. Pack a **lemon wedge** on the side to squeeze over before eating.

TREND ALERT: CAULIFLOWER

Maybe it's an alphabetical thing: Hot on the heels of broccoli and brussels sprouts, cauliflower has joined the list of long-unloved vegetables that are now adored by chefs. **We're spotting it on menus across the country:** fried and served with caper yogurt at Brooklyn's Glasserie, roasted and dressed in tahini at Olio in St. Louis, as a "ragu" atop pizza at Nashville's City House, and more. Daikon, you're up next.