



ROASTED SPICED CAULIFLOWER

Ingredients:

- 1 whole cauliflower cut into steaks
- 2 tablespoons Saag Aloo Spice Blend
- 1 tablespoon extra virgin olive oil

Method:

Lay the cauliflower flat on a large baking tray. Sprinkle the spice blend all over and then drizzle the olive oil on top. Mix as best you can.

Bake in a 180-degree oven for 30-45 mins, until the cauliflower is cooked and slightly charred but not burnt. These cauliflower steaks would also be wonderful on the BBQ for a delicious charred flavour.

"Mama Dor, thanks to your delicious spice blends, my fussy six year old now loves to eat cauliflower and lentils!"