

Cauliflower Steaks with Bodega™ Foods Romesco Sauce

Prep Time: 10 minutes

Cook Time: 20 minutes

Serves: 2

Ingredients

- 2 1-inch thick cauliflower “steaks” from 1 medium cauliflower
- 1 tablespoon sunflower oil (or other high-heat oil)
- Sea salt and freshly ground black pepper
- 2 tablespoons chopped parsley
- 2 tablespoons pine nuts, toasted
- 1 tablespoon golden raisins
- ½ teaspoon lemon zest
- 1 bottle Bodega Foods Romesco Sauce

Instructions

Preheat the oven to 400°F.

Cut two 1-inch thick slices from the cauliflower, keeping the core intact. Heat the oil in a large cast iron pan. Place the cauliflower steaks into the pan and gently press them down.

Lightly brush the top of the steaks with a little more oil, and season with salt and pepper.

Sear for 2 minutes per side, or until golden brown, then transfer to the oven and roast for 15 minutes or until the cauliflower is tender but firm.

Spread two plates with Bodega Foods Romesco Sauce and top each with a cauliflower steak.

Sprinkle with the chopped parsley, pine nuts, golden raisins, and lemon zest.

Season with salt and pepper to taste.

Store extra Bodega Foods Romesco Sauce in the fridge. Slather it on sandwiches or use as a veggie dip.

