

Whole Roasted Cauliflower

Preheat oven to 375f/190c

One whole head of Cauliflower

Remove outer leaves and core. Keep the head intact.

For the Spice Rub:

1 tablespoon Curry Spice Mix

1 tablespoon Cumin

1 tablespoon Coriander

1 teaspoon Cardamom

1 teaspoon Cinnamon

Zest and juice of one Lime

1/4 cup Olive Oil

Mix all the ingredients and set aside.

Place the cauliflower in a roasting pan and brush over the spice rub.

Cover with foil and place in oven for 30 minutes.

Take the foil off and continue to roast for 15-20 more minutes or until a skewer or paring knife is easily inserted through to the middle.

To serve, cut into wedges with cut wedges of lime and plain yogurt.

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