



## Roasted Curried Cauliflower

### Ingredients:

- 1 large head cauliflower
- 1 onion, peeled, quartered
- 1 teaspoon coriander seeds
- 1 teaspoon cumin seeds
- 1/3 cup olive oil
- 1/4 cup red wine vinegar
- 1 teaspoon curry powder
- 1 teaspoon Hungarian hot paprika
- 3/4 teaspoon salt
- 2 tablespoons chopped fresh cilantro

### Directions:

Preheat oven to 450°F. Place cauliflower florets in large roasting pan. Pull apart onion quarters into separate layers; add to cauliflower. Stir coriander seeds and cumin seeds in small skillet over medium heat until slightly darkened, about 5 minutes. Crush coarsely in mortar with pestle. Place seeds in medium bowl. Whisk in oil, vinegar, curry powder, paprika, and salt. Pour dressing over vegetables; toss to coat. Spread vegetables in single layer. Sprinkle with pepper.

Roast vegetables until tender, stirring occasionally, about 35 minutes. (Can be made 2 hours ahead. Let stand at room temperature. Rewarm in 450°F oven 10 minutes, if desired.)

Mound vegetables in large bowl. Sprinkle with fresh cilantro. Serve warm or at room temperature.