



CAMP
SOUTHERN
GROUND

MOROCCAN CAULIFLOWER WITH TAHINI-HONEY

INGREDIENTS

- 4 Tbsp. extra-virgin olive oil, divided
- 3/4 tsp. kosher salt, divided
- 4 Tbsp. mild harissa*, divided
- 1 large head cauliflower, trimmed and sliced into florets (about 7 to 8 cups)
- 2 Tbsp. tahini
- 1 Tbsp. honey
- 2 Tbsp. fresh lemon juice, divided
- 1/4 tsp. freshly ground black pepper
- Fresh chopped parsley for garnish (optional)



* Harissa is a North African spice paste that looks like a mix between tomato paste and tomato sauce. It has a slightly smoky spiciness with bright acidity and earthy undertones and is a great shortcut ingredient to achieving big flavor.

INSTRUCTIONS

1. Preheat oven to 425°F. In a large bowl, combine 2 Tbsp. of the oil, 1/2 tsp. salt, and 2 Tbsp. harissa; mix well. Add cauliflower and toss to evenly coat. Spread on a rimmed baking sheet and bake for 35 minutes, tossing once halfway through, until tender.
2. Remove from oven and toss with remaining 2 Tbsp. harissa; bake for another 5 to 7 minutes until caramelized and charred in some spots.
3. Meanwhile, prepare Tahini-Honey by combining remaining 2 Tbsp. olive oil, tahini, honey, 1 Tbsp. lemon juice, remaining 1/4 tsp. salt, and black pepper; stir with a whisk. Whisk in 1 Tbsp. water to thin out to desired consistency.
4. Transfer roasted cauliflower to a bowl or serving platter. Drizzle with tahini-honey, and squeeze remaining 1 Tbsp. lemon juice overtop. Garnish with fresh parsley, if desired. Enjoy!