

TAHINI CAULIFLOWER AND ARUGULA SALAD

INGREDIENTS

1 large cauliflower (2½ to 3 pounds), cut into 1-inch florets
6 tablespoons extra-virgin olive oil, plus more for drizzling
1 ½ teaspoons fine sea or table salt, plus more to taste
1 teaspoon garam masala
¼ teaspoon ground cayenne
1 large red onion, halved lengthwise and thinly sliced into half moons
3 tablespoons drained capers
2 teaspoons cumin
⅓ cup golden raisins (or substitute another dried fruit, such as cranberries, diced apricots or dates)
Boiling water, as needed
3 tablespoons fresh lime juice
3 tablespoons tahini
1 lemon
1 garlic clove
Freshly ground black pepper, as needed
1 quart (4 ounces) arugula
1 cup Italian parsley leaves
½ cup Mint leaves

METHOD

Step 1

Heat oven to 425 degrees. On a rimmed sheet pan, toss cauliflower with 2 tablespoons olive oil, 1 teaspoon salt, garam masala (or any type of curry powder) and cayenne. Spread out the florets and roast for 15 minutes.

Step 2

Put about two-thirds of the sliced red onion, the capers, cumin and a pinch of salt into a small bowl; drizzle with a little olive oil. Add mixture to the cauliflower and toss well. Roast for another 25 to 28 minutes, stirring occasionally, until the vegetables are browned and tender.

Step 3

While the cauliflower is roasting, place the raisins in a small heatproof bowl (you can use the same bowl you used for the onions) and top with enough boiling water to cover. Let soak until they are soft (up to 15 minutes if your raisins were rock hard to start with). Drain well and return to the bowl.

Step 4

Add remaining onion to the raisins. Toss with 3 tablespoon lime juice and a large pinch of salt.

Step 5

In a small bowl, whisk together remaining the zest and juice from the lemon, 4 tablespoons extra-virgin olive oil, the tahini and as much black pepper as you like. Whisk until emulsified, then taste and add some water if too thick.

Step 6

When ready to serve, in a large salad bowl or platter, spread the tahini sauce on the bottom. Put the arugula, parsley and mint leaves on top, then the slightly cooled cauliflower mixture, then the pickled raisin and red onion mixture (leaving the liquid behind). Either toss together or serve from scooping from the bottom.