

Cauliflower Steaks with Chermoula Sauce

Ingredients

Chermoula Sauce

- ¾ cup fresh cilantro leaves
- 4 garlic cloves minced
- 1 tsp ground cumin
- 1 tsp paprika
- ¼ tsp cayenne pepper
- ¼ tsp salt
- 3 Tbsp lemon juice
- ½ cup extra-virgin olive oil

Steaks

- 2 heads cauliflower (2 pounds each)
- ¼ cup cold-pressed extra-virgin olive oil
- Salt and pepper
- Lemon wedges



Preparation

Sauce

1. Pulse cilantro, garlic, cumin, paprika, cayenne, and salt in food processor until coarsely chopped, about 10 pulses
2. Add lemon juice and pulse briefly to combine
3. Transfer mixture to medium bowl and slowly whisk in oil until emulsified
4. Cover with plastic wrap and let stand at room temperature for at least one hour
5. Whisk before serving

Steaks

1. Adjust oven rack to lowest position and heat oven to 500°
2. Working with 1 head cauliflower at a time, discard outer leaves and trim stem flush with bottom florets
3. Halve cauliflower lengthwise through core
4. Cut one 1½ inch thick slab lengthwise from each half, trimming any florets not connected to core
5. Repeat with remaining cauliflower (should yield 4 steaks; reserve remaining cauliflower for another use)
6. Place steaks on rimmed baking sheet and drizzle with 2 tablespoons oil
7. Sprinkle with ¼ teaspoon salt and ⅛ teaspoon pepper and rub to distribute
8. Flip steaks and repeat
9. Cover baking sheet tightly with foil and roast for 5 minutes
10. Remove foil and continue to roast until steaks are well browned, 8-10 minutes
11. Gently flip and continue to roast until tender and well browned, 6-8 minutes
12. Transfer steaks to platter and brush tops evenly with ¼ cup Chermoula sauce
13. Serve with lemon wedges and remaining Chermoula