



Roasted Romanesco Veggie Steaks with Smoky Red Pepper Sauce

2 Romanesco cauliflowers
1/4 cup olive oil
Salt and black pepper as desired
1/2 to 1 Tablespoon chopped fresh rosemary
1 small garlic clove, minced
2 Tablespoons grated Parmesan cheese
Prepared Smoky Red Pepper Sauce

Preheat oven to 425 degrees F. Line large baking sheet with aluminum foil

Cut the romanesco into 4 steak slices. Set the small separated florets aside for another use. Place romanesco slices on baking sheet; coat all sides with olive oil; sprinkle with salt and black pepper. Bake in preheated 425 degree oven for 12 minutes.

Meanwhile, in small bowl, combine rosemary, minced garlic, and Parmesan cheese.

Carefully turn slices over. Sprinkle Parmesan cheese mixture over slices; return to oven; bake for 8 to 10 minutes or until golden and tender. Remove from oven. Serve warm romanesco slices with prepared Smoky Red Pepper Sauce. Serves: 2 to 4

Smoky Red Pepper Sauce

- 1 small garlic clove, minced
- 2 Tablespoons smoked almonds
- 1/3 cup roasted red peppers, skin removed
- 1/3 cup thick Italian crushed tomatoes
- 1/4 teaspoon paprika
- 1/4 teaspoon salt or to taste
- 1/8 teaspoon cayenne red pepper if desired
- 1 Tablespoon red wine vinegar
- 2 Tablespoons olive oil

In small food processor, pulse garlic and almonds until finely chopped. Add red peppers and tomatoes; process to combine. Add paprika, salt, red pepper, vinegar, and olive oil. Process to form sauce consistency.

About the Recipe: If you love cauliflower baked in the oven, you will also enjoy roasted Romanesco. It caramelizes and takes on a nutty, sweet flavor. We serve it here as “steaks” but the florets can also be roasted and combined with your favorite grains. We love to add a touch of grated Parmesan cheese and rosemary during the last minutes of roasting.