



Za'atar Cauliflower Steaks

Super simple dish with thickly sliced Middle Eastern flavored crispy cauliflower

1 head cauliflower, leaves removed, rinsed; dried
Kosher salt; freshly ground black pepper
1/4 cup olive oil or olive oil spray
1/2 to 1 Tablespoon Za'atar blend seasoning
Garnish: Fresh green herbs as desired

1. Preheat oven to 425 degrees F. Line a large baking sheet with parchment paper.
2. Trim the base of the cauliflower; set it on a cutting board. Using a chef's knife, slice cauliflower into 1-inch-thick slices. Place cauliflower steaks on the prepared baking sheet. Generously season with salt and pepper.
3. Drizzle or spray with olive oil. Roast in preheated oven for 10 minutes; turn with a spatula, drizzle or spray with olive oil; sprinkle with Za'atar seasoning and continue to roast until tender and browned about 15 minutes. Remove from oven.

4. Turn cauliflower pieces over; transfer to a serving platter; serve warm. Garnish the serving dish with fresh green herbs. Yield: 4 to 6

Recipe Inspired by: Kim Kushner, *The Modern Table*, *Za'atar Cauliflower Steaks*, p. 140.

About the Recipe: Cauliflower Steaks are thickly sliced cauliflower that are seasoned and cooked in the oven until they are golden brown and crisp. They are generously sprinkled with Za'atar, a Middle Eastern or Mediterranean condiment. The seasoning has a savory earthy flavor and contains herbs such as sumac, thyme, oregano, and sesame seeds.