

Roasted Curried Cauliflower

Bon Appétit | September 2004

A.O.C., Santa Monica, CA

Willow Cheng of Santa Monica, California, writes: "I just got a big promotion and my husband wanted to take me out to dinner to celebrate. We had both heard great things about A.O.C., so we decided to check it out. The food didn't disappoint — especially the outstanding curried cauliflower."

Yield: Makes 6 side-dish servings

ingredients

- 12 cups cauliflower florets (from about 4 pounds cauliflower)
- 1 large onion, peeled, quartered
- 1 teaspoon coriander seeds
- 1 teaspoon cumin seeds
- 3/4 cup olive oil
- 1/2 cup red wine vinegar
- 3 1/2 teaspoons curry powder
- 1 tablespoon Hungarian hot paprika
- 1 3/4 teaspoons salt

- 1/4 cup chopped fresh cilantro

preparation

Preheat oven to 450°F. Place cauliflower florets in large roasting pan. Pull apart onion quarters into separate layers; add to cauliflower. Stir coriander seeds and cumin seeds in small skillet over medium heat until slightly darkened, about 5 minutes. Crush coarsely in mortar with pestle. Place seeds in medium bowl. Whisk in oil, vinegar, curry powder, paprika, and salt. Pour dressing over vegetables; toss to coat. Spread vegetables in single layer. Sprinkle with pepper.

Roast vegetables until tender, stirring occasionally, about 35 minutes. (Can be made 2 hours ahead. Let stand at room temperature. Rewarm in 450°F oven 10 minutes, if desired.)

Mound vegetables in large bowl. Sprinkle with fresh cilantro. Serve warm or at room temperature.