



Ingredients:

- Cauliflower florets - 2-3 handfuls
- Chopped tomatoes - approximately 2 handfuls (can be cherry, heirloom, roma or whatever you have)
- A drizzle of olive oil
- A pinch of salt
- Pepper to taste
- A drizzle of balsamic vinegar



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When cutting cauliflower steaks a lot of the florets will come loose... that's ok, these little pieces are edible gold!

Take extra florets and place on a roasting tray (or start with a new head of cauliflower)

Drizzle olive oil, salt & pepper on the florets; rub with your hand to coat each piece, lightly.

Place florets on a roasting tray, into a 450° oven. Let them cook until the florets are fork tender, approximately 10-12 minutes. They should also be a golden brown color.

In a sauté pan heat a drizzle of olive oil and set on medium heat on your stove.

Add chopped tomatoes (should be cut in chunks).

Sauté tomatoes until they start to release their juices. Add roasted cauliflower florets to the pan and add a generous pinch of kosher salt.

(continue)



Add a splash of warm tap water to the pan too, mix around and everything should begin to soften.

Once that happens you're almost done. Add a drizzle of balsamic vinegar around the pan. Mix everything together.

Place in a food processor and blend until it is a creamy texture. The color will be a rich golden orange; it's edible gold!

This romesco sauce can be used on roasted cauliflower, cauliflower steaks, any meat, or fish... you'll see, you'll LOVE it!

