Roasted Cauliflower with Tahini Sauce
Makes 10 servings

Ingredients
- 1 large head cauliflower (~2 ½ pounds) chopped
- 1 ½ Tbsp olive oil
- ¼ tsp salt
- ¼ tsp pepper

Sauce
- 2 Tbsp tahini well mixed
- 1 Tbsp fresh squeezed lemon
- 1 Tbsp water (more if need to make sauce thin enough to drizzle)
- 1 garlic clove, finely minced
- ¼ tsp salt
- ¼ tsp pepper

¼ cup finely minced fresh parsley (optional)

Directions
1. Preheat oven to 400° F.
2. Line baking sheet with parchment paper.
3. Add cauliflower to a large bowl and toss with olive oil, salt and pepper.
4. Place cauliflower on baking sheet and roast for 20-25 minutes until browned.
5. While cauliflower is roasting toss sauce ingredients together in the small bowl.
6. Add cooked cauliflower to serving bowl and drizzle with the tahini sauce, top with parsley and serve immediately.

Nutrition: per serving: Calories 50; Carbs 4gm; Protein 2gm; Fat 4gm