

# CURRY ROASTED CAULIFLOWER

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Full of flavour and spice, curry and sriracha take this roasted cauliflower to another level! This cauliflower can be amazing on its own even just as a snack or to accompany a main meal as a veggie side dish.

Also, any leftover makes a really great salad cold. I recommend putting it into a mixing bowl with some freshly chopped greens and beans (chickpeas are best) then drizzle over some tahini or tamari sauce. Perfect leftovers salad. There are many options with plant-based dishes like this that are so easy to make and so easy to adapt, that's the best thing about plant-foods!



**Total Time: 30min**



**Prep: 5min**



**Makes a decent side for 4**

## Ingredients

- 1 large head of cauliflower, cut into small florets
- 1-2 tablespoons **sesame oil** (coconut or olive oil is great too)
- 1 heaping tablespoon **sriracha chilli sauce**
- 1 heaping tablespoon **curry powder**
- Pinch of **sea salt**

## Method

- Preheat the oven to 220oc degrees.
- Prepare the cauliflower into small florets and add into a mixing bowl with the sriracha sauce, curry powder, oil and salt and mix well so that all the cauliflower is evenly coated
- Place the cauliflower into a baking tray lined with a little oil, make sure that the cauliflower is not overlapping and is only a single layer when it goes into the oven.
- Roast: Place in the center of the oven for 25 minutes, stirring after 15 minutes and turning the cauliflower.

## Equipment needed:

**Chopping board, knife, mixing bowl, baking tray, oven, spoon**