



Roasted Cauliflower "Steak"

Ingredients:

1 small head cauliflower
3 tablespoons olive oil
2 tablespoons lemon juice
1 teaspoon Dijon mustard
1/2 teaspoon Sriracha
1 large clove garlic, finely chopped
2 teaspoons thyme leaves
salt to taste

Directions:

Preheat the oven to 400 degrees. Line a cookie sheet with parchment paper.

Remove the green leaves at the bottom of the cauliflower and trim most of the fibrous stem attached to the head. Slice the head into 3/8-inch thick slices; rinse and dry the slices on paper towels. Combine the olive oil, lemon juice, mustard, Sriracha, garlic, and thyme in a bowl.

Brush this on both sides of the cauliflower slices.

Place the slices on the parchment.

Sprinkle with salt to taste.

Roast for 15 minutes. Turn the slices over and roast for another 10-15 minutes or until tender and crispy.