



## ROASTED CAULIFLOWER WITH CHORIZO, CASTELVETRANO OLIVES AND CAPERS

Serves 4

1 head cauliflower  
2 tablespoons vegetable oil  
6" piece Spanish-style dry chorizo, halved & sliced  
2 cloves garlic, sliced

1 1/2 tablespoons capers, drained  
1/2 cup Castelvetrano olives, slivered  
Kosher salt, as needed

**FOR THE CAULIFLOWER:** Preheat an oven to 400° F and place a large sauté pan inside to preheat as well. Wash and trim the cauliflower head, then cut into roughly 1/4-inch slices. Some florets will break away whole, cut these into smaller pieces to match the width of the slices. Toss the cauliflower in vegetable oil to coat and season generously with kosher salt. Add the cauliflower to the preheated pan and return to the oven. Roast for 10 minutes then remove pan, toss the cauliflower, and return to the oven. After five minutes more, add the sliced garlic and toss to combine. Cook for another five minutes and then add the chorizo. Return to the oven for another five minutes then add the capers and toss to combine. Cook for a final five minutes or until the cauliflower is tender and coated in the rendered oil of the chorizo.

**TO FINISH:** Pile the cauliflower onto a serving platter and garnish with slivers of Castelvetrano olives.