

CAULIFLOWER STEAKS

(adapted from Allison Fishman)

1 head of cauliflower
2 Tbs olive oil
1 tsp fresh lemon juice
salt and pepper to taste
smoked paprika

Heat the oven to 425 F.

Remove the tough outer leaves of the cauliflower. Cut the base so that it can stand up without moving around. With a sharp knife, carefully cut slices lengthwise to have 'steaks' that are about 1/2 inch thick. Lay them without touching on a baking sheet covered with aluminum foil or parchment paper.

In a small bowl, whisk the olive oil and lemon juice. Brush each side of the cauliflower slices with a very thin coating of the mixture. Season with salt, pepper, and smoked paprika (or use other spices you like).

Place the baking sheet in the oven and roast for 15 to 20 minutes. Turn the slices around, and roast for 10 more minutes, or until the edges start to brown.