

STEAM-ROASTED INDIAN-SPICED CAULIFLOWER

(adapted from Fine Cooking magazine)

1 large head cauliflower cut into very large florets, florets halved lengthwise to make flat surfaces

5 Tbs. vegetable oil, divided

Kosher salt and freshly ground black pepper

1 tsp ground coriander

2 Tbs. minced fresh ginger

1 tsp. ground turmeric

pinch of ground cayenne pepper

1 Tbs. fresh lemon juice

Position a rack in the center of the oven and heat the oven to 450°F.

On a large rimmed baking sheet, toss the cauliflower and garlic with 3 Tbs. of the oil, 3/4 tsp. salt, and a few grinds of black pepper. Arrange the florets flat side down in a single layer. Cover tightly with foil and transfer to the oven to steam for 10 minutes.

Carefully remove the foil, rotate the baking sheet, and roast until the bottom side is nicely browned, 10 to 15 minutes. Flip the cauliflower and continue roasting until just tender and deeply browned, 10 to 12 minutes more.

Meanwhile, heat the remaining 2 Tbs. oil in a small skillet over medium-low heat. Add the ginger and cook, stirring, until fragrant, about 1 minute. Remove from the heat and stir in the coriander, turmeric, and cayenne. Swirl in the lemon juice.

Transfer the roasted cauliflower to a serving bowl. Add the spice mixture, and toss gently. Season to taste with more salt, if needed, and serve.