

## **ROASTED BROCCOLI & CAULIFLOWER WITH QUESO COTIJA** *(adapted from Pati's Mexican Table)*

*for the veggies:*

1/4 cup freshly squeezed lime juice  
1/4 cup freshly squeezed orange juice  
1/4 cup olive oil plus more for brushing  
salt and pepper to taste  
1/4 teaspoon freshly ground black pepper  
1 medium head of broccoli cut into 1/4" vertical slices  
1 medium head of cauliflower cut into 1/4" vertical slices

*for the dressing:*

1/2 cup crumbled queso Cotija  
1/2 cup Mexican crema  
1/4 cup vegetable oil  
1 teaspoons sherry vinegar  
2 tablespoons water  
salt and pepper to taste

Heat oven to 475 degrees F.

Mix the lime juice, orange juice, olive oil, salt and freshly ground black pepper in a small bowl. Whisk very well to combine.

Brush 2 large baking sheets with olive oil. Place the broccoli and cauliflower on each baking sheet, making sure that it is well spread out and not crowded. Evenly pour the orange juice mixture all over the vegetables. Place in the oven and bake for 25 to 30 minutes, flipping once in between, until well roasted and considerably charred. Remove from the oven.

While the veggies are roasting, combine in the jar of a blender the queso cotija, Mexican crema, vegetable oil, sherry vinegar, water, salt and pepper. Blend until smooth, adjust with water if desired.

Serve the broccoli and cauliflower and ladle the queso cotija right on top, or pass the sauce at the table so that everyone can add as much as they want.