

CAULIFLOWER WITH SUN-DRIED TOMATOES AND OLIVES

(inspired by [Crossroads](#))

1 head cauliflower, florets only, chopped in pieces
2 tablespoons olive oil (for oven roasting) or olive oil spray for air-frying
Kosher salt and freshly ground black pepper to taste
2 celery stalks, thinly sliced
1 shallot, minced
1/2 cup Castelvetrano olives, pitted and coarsely chopped
8 sun-dried tomatoes in oil, drained and coarsely chopped
2 tablespoons capers
1 tablespoon balsamic vinegar
zest and juice of 1/2 lemon
slivered almonds, slightly toasted, to taste

If roasting the cauliflower in an oven, drizzle the florets with olive oil, season with salt and pepper and roast in 425F oven for about 30 minutes. If using the air-fryer, spray the florets with olive oil, season with salt and pepper and air-fry for 15 to 20 minutes, until golden. Reserve. The cauliflower can be roasted hours in advance or even the day before.

Put a large saute pan over medium-heat and add 1 tablespoon olive oil. Add the celery and shallots, season lightly with salt and pepper. Cook for a couple of minutes, add the olives, sun-dried tomatoes, and capers and cook for a few minutes longer, stirring often. Add the reserved cauliflower, the balsamic vinegar, adjust seasoning. Right before serving, add lemon zest and juice, and top with the toasted slivered almonds.