

## Roasted Cauliflower with Za'atar

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This recipe has transformed my opinion of za'atar, which I used to regard as completely pointless. However, I then discovered that sprinkling za'atar onto cauliflower florets before they are roasted, seems to result in something resembling alchemy. I commend it to the house.

I have essentially stopped boiling cauliflower; now I always roast it and most often with the addition of za'atar.

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### Planning

|               |         |
|---------------|---------|
| serves:       | 2-4     |
| prep time:    | 5 mins  |
| cooking time: | 20 mins |

### Ingredients

1 cauliflower, broken/cut into  
bitesize florets  
Olive Oil  
2 tbs za'atar

### Method

Preheat the oven to 220°C/200°C fan.

Place the cauliflower florets into a large glass bowl and pour over about 4 tablespoons olive oil. Stir well to coat the florets. Sprinkle over half the za'atar and mix again to distribute it over the cauliflower. Sprinkle in the remaining za'atar and mix again. (You could, of course, do it all in one go but I find it mixes more evenly in two additions.)

Put the florets into a roasting tray and pop it in the oven. Roast for 10 minutes before removing the tray, stirring the florets and returning it to roast for another 10 minutes.

Ovens vary; you are looking for the florets to tinge a little.

This goes well as a vegetable accompaniment to Poulet aux Poivrons Rouges.