



**Roasted Cauliflower**  
*from Lynn Crawford: "At Home with Lynn Crawford: 200 of my favourite easy recipes." Penguin, Toronto, 2013.*

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|----------------|---|
| 1              | large head cauliflower, broken into florets     |
|                | grated zest and juice of 1 lemon                |
|                | leaves from 2 sprigs rosemary, coarsely chopped |
| 30 mL (2 tbsp) | seedless raisins                                |
| 30 mL (2 tbsp) | olive oil                                       |
| 30 mL (2 tbsp) | butter, melted                                  |
| 5 mL (1 tsp)   | ground cumin                                    |
| 5 mL (1 tsp)   | salt  |
| 2 mL (½ tsp)   | cracked black pepper                            |
|                | chopped parsley, for garnish                    |

Preheat oven to 200°C (400°F).

In a large bowl, combine cauliflower, lemon zest and juice, rosemary, raisins, oil, butter, cumin, salt, and pepper; toss to coat cauliflower.

Spread in a single layer on a parchment-lined baking sheet and roast, tossing halfway through, until golden brown and crispy, about 30 minutes. Sprinkle with parsley and serve immediately.

4 servings