

GN - Tahini Harissa Cauliflower



Ingredients:

- 1 head of organic cauliflower-cut into florets
- 2 T fresh mint (chopped)
- 2 T fresh dill (roughly chopped)
- 1/4 cup salted pistachios
- 2 dates
- Avocado oil, salt & pepper
- *For the Tahini Harissa Sauce:*
 - 1/3 cup tahini
 - 2 T fresh lemon juice
 - 1/4-1/3 cup warm water
 - ~2-3 tsp [harissa paste](#) (*more if you like spicy!*)*
 - 1 small clove of garlic-minced
 - 1/2 tsp salt
 - 1/4 tsp pepper

Preparation:

1. Preheat oven to 400
2. Toss cauliflower florets in a few tablespoons of avocado oil and spread out evenly onto a parchment lined baking sheet, season with salt and pepper
3. Roast for 25-30 minutes or until golden and edges are browning
4. While the cauliflower roasts, chop dates roughly with a sharp knife

5. Add all ingredients for tahini sauce to a bowl and whisk-add more water to thin out as needed (should be the consistency of a creamy salad dressing)
6. Remove cauliflower from oven and let cool briefly; place into a large dish or wide mouthed bowl and drizzle with sauce, toss lightly
7. Sprinkle nuts, chopped herbs and chopped dates over top
8. Serve immediately!

Tip: **If you don't have harissa you can alternatively sub about 1/2 T hot sauce (I recommend Siete brand), 1 tsp paprika and a pinch of chili powder*

This recipe is a copycat from one of my favorite restaurants-[True Food Kitchen](#)! In my opinion, it's the best appetizer they have on the menu - it's unique, flavor packed and both gluten and dairy free! This dish is a great way to pack in some fiber & veggies into your (sometimes carb heavy) appetizer spread!