



Harissa-Spiced Roasted Cauliflower

with Arugula, Almonds & Pickled Raisins



30-40min



2 Servings

Cauliflower never shines more than after it's been roasted, developing crispy edges, and concentrated flavor. Raisins and roasted onions add even more sweetness, while the harissa spice blend brings a savory Middle Eastern punch. The salted, almonds and lively dressing are a 1-2 combo of flavor, and the yogurt anchors it all. This veggie dish is a TKO!

What we send

- 1½ lbs cauliflower
- 1 medium red onion
- harissa spice blend (use 1½ tsp)
- ½ oz fresh cilantro
- 1 oz salted almonds ¹⁵
- 1½ oz golden raisins ¹²
- 3 oz arugula
- 1 container Greek yogurt ⁷

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar

Tools

- rimmed baking sheet

Allergens

Milk (7), Sulphur dioxide and sulphites (12), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 45g, Carbs 53g, Proteins 18g



1. Prep cauliflower & onion

Preheat oven to 450°F with a rack in the center. Cut **cauliflower** through the root into 6 wedges (it's OK if some florets separate). Halve **onion**, then cut into ½-inch wedges. In a large bowl, combine **1½ teaspoons harissa spice blend** (or more depending on heat preference) with **2 tablespoons oil**, **¾ teaspoons salt**, and **a few grinds of pepper**.



4. Make dressing

In a small bowl, whisk to combine **2 tablespoons vinegar**, **3 tablespoons oil**, **½ teaspoon salt**, **½ teaspoon sugar**, **chopped cilantro**, and **a few grinds of pepper**. Transfer **2 tablespoons dressing** to reserved bowl and stir in **raisins**.



2. Roast vegetables

Add **cauliflower** and **onions** to bowl with **harissa spiced oil** and toss to coat. Transfer to a rimmed baking sheet and spread into a single layer. Roast on center oven rack until vegetables are tender and cauliflower is browned in spots, 20-25 minutes. Rinse bowl and wipe dry. Reserve bowl for step 4.



5. Toss salad

Once **cauliflower** is roasted, add **arugula** to bowl with **raisins** and toss to coat.



3. Prep ingredients

Coarsely chop **cilantro stems and leaves**. Coarsely chop **almonds**.



6. Serve

To serve, spread **yogurt** on one side of each plate. Top with **roasted cauliflower and onions**, and **salad**. Drizzle all over with **remaining dressing** and garnish with **almonds**. Enjoy!