



## Butter Basted Whole Roasted Cauliflower

with Mushroom-Herb Gravy & Arugula Salad



1,5h



2 Servings

Get ready to carve up a vegetarian roast! A whole cauliflower head roasts until caramelized and tender; this gives the hearty vegetable a rich nuttiness, only made better by seasoned butter that bastes it as it cooks. We pair the cauliflower with mushroom gravy and an arugula salad on the side to cut through the richness. Serve it as an elegant main course or an ample side—it's a stunning addition to any Thanksgiving table!



## What we send

- 1 head cauliflower
- ¼ oz fresh thyme
- ¼ oz poultry seasoning
- 1 yellow onion
- 1 pkt Dijon mustard
- ½ oz tamari soy sauce<sup>3</sup>
- 2 mini French rolls<sup>2</sup>
- 3 oz arugula
- garlic
- 4 oz mushrooms

## What you need

- ½ c melted butter & 1 Tbsp cold butter<sup>1</sup>
- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar)
- sugar
- all-purpose flour<sup>2</sup>

## Tools

- large ovenproof skillet
- medium skillet

## Cooking tip

For extra flavor rub the toasted rolls in step 6 with a peeled, roasted garlic clove.

## Allergens

Milk (1), Wheat (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 860kcal, Fat 69g, Carbs 52g, Protein 16g



### 1. Prep cauliflower

Preheat oven to 450°F with racks in the upper and lower thirds. Remove stem and outer leaves from **cauliflower**. Place in a large ovenproof skillet. Pick and finely chop **1 teaspoon thyme leaves**; set chopped thyme aside for step 4. Arrange **remaining thyme sprigs** and **4 large whole garlic cloves** (do not peel) around cauliflower in skillet. Fill skillet with an **⅛ inch water**.



### 2. Roast cauliflower

In a small bowl, combine **poultry seasoning** and **½ cup melted butter**. Brush **cauliflower** all over with **⅓ of the seasoned butter**; season with **salt** and **pepper**. Roast on lower oven rack, brushing cauliflower with **remaining seasoned butter** and basting with **any pan juices** every 30 minutes, until cauliflower is tender and slightly charred, about 1½ hours total.



### 3. Prep gravy, make dressing

Meanwhile, finely chop **half of the onion** (save rest for own use). Thinly slice **mushrooms**.

In a large bowl, whisk to combine **1 tablespoon oil**, **1 teaspoon vinegar**, **¼ teaspoon Dijon** (save rest for step 5), and **a pinch each of salt, sugar, and pepper**; set dressing aside for step 6.

Allow **cauliflower** to roast 1 hour before moving on to step 4.



### 4. Start gravy

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **mushrooms**; cook, without stirring, until soft and browned on bottom, about 5 minutes. Add **onions** and **chopped thyme**; cook, stirring, until softened, 6-8 minutes. Use tongs to carefully remove **1 roasted garlic clove** from skillet with cauliflower. Peel clove and add to skillet with veggies, breaking up with a spoon.



### 5. Finish gravy

Whisk **1 tablespoon flour** into skillet with **mushrooms**; cook, 1 minute. Slowly whisk in **tamari**, **remaining Dijon**, **¾ cup water**, and **¼ teaspoon vinegar**. Reduce heat to low; simmer until gravy is thickened and coats the back of a spoon, 3-5 minutes. Stir in **1 tablespoon cold butter**. Season to taste with **salt** and **pepper**.



### 6. Toast rolls & serve

Once **cauliflower** is tender and browned, remove from oven. Switch oven to broil. Split **rolls** crosswise; broil directly on upper oven rack until toasted, 1-2 minutes per side (watch closely as broilers vary). Add **arugula** to bowl with **dressing** and toss to combine. Serve **roasted cauliflower** with **gravy** poured over top, and with **arugula salad** and **rolls** alongside. Enjoy!