



Spiced Cauliflower Wedge Salad

with 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 sour cream anchors it all. This veggie dish is a TKO! Cook, relax, and enjoy! ...

What we send

- cauliflower
- baby arugula
- harissa spice blend
- red onion
- fresh cilantro
- golden raisins

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 570.0kcal, Fat 47.0g, Proteins 9.0g, Carbs 33.0g



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 peel and 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 pepper**.



4. Make dressing

In a small bowl, combine **2 tablespoons vinegar**, **3 tablespoons oil**, **½ teaspoon salt**, **½ teaspoon sugar**, **chopped cilantro**, and **a few grinds pepper**; whisk to combine. 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 **half of the sour cream** 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!