Goan Roasted Cauliflower
with Raisins and Rice

This Indian-inspired pilaf with cauliflower and carrots roasted in mild Goan curry paste is equal parts easy peasy and downright delicious.

🕐 20-30 minutes ✕ 2 Servings

1. Prep vegetables

Preheat the oven to 200C. Bring **1L (4 cups) salted water** to the boil in a medium saucepan for the rice. Trim the **cauliflower**, then cut the head into small florets and coarsely chop the stem. Peel the **carrots**, halve lengthwise, then cut into 2cm-wide chunks.

2. Roast vegetables

Put the **cauliflower** and **carrot** in a roasting pan. Combine the **Goan-style curry paste**, **2 tbs olive oil** and **2 tsp red or white wine vinegar** in a small bowl. Season with **salt and pepper**. Drizzle over the vegetables, toss to coat, then roast for 18-20 mins until the vegetables are tender.

3. Cook rice

Meanwhile, cook the **rice** in the pan of boiling water for 12 mins or until tender. Drain, cover to keep warm and set aside.

4. Add raisins

Remove the **roasted vegetables** from the oven. Add the **raisins** and toss to combine.

5. Serve up

Divide the **rice** and **Goan roasted vegetables** among plates and dollop with the **yoghurt** to serve.

6. Make it yours

Add another dimension to this flavour-packed dish by scattering with chopped coriander to serve.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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