



Roast Cauliflower and Kale

with Garlicky Sourdough



30-40min



2 Portions

What we send

- sourdough baby baguette ^{1,6}
- red onion
- ground sumac
- kale
- cauliflower
- garlic
- pepitas
- lemon
- pitted green olives
- dried cranberries
- cherry tomatoes

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- extra virgin olive oil
- honey
- sea salt and pepper
- spray oil

Utensils

- baking paper
- oven tray

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Soy (6). May contain traces of other allergens.

Nutrition per serving

Energy 675kcal, Fat 38.2g, Carbs 54.9g, Proteins 19.2g



1. Prepare vegetables

Read through the recipe. Heat the oven to 200C (see cooking tip). Line 2 oven trays with baking paper. Cut the **cauliflower** florets into 1cm slices. Thinly slice the **onion**. Crush or finely chop the **garlic**.



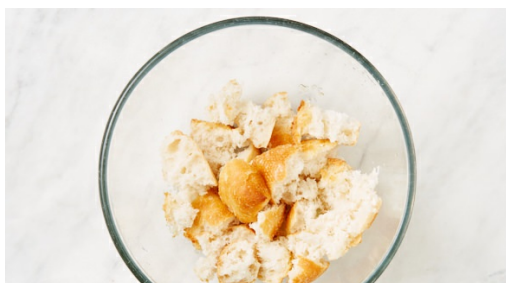
2. Roast vegetables

Put the **cauliflower, onion** and **half the garlic** on one of the prepared trays. Scatter with **1 tsp sumac**** and drizzle with **1 tbs extra virgin olive oil**. Season with **salt and pepper**. Roast for 15 mins. Scatter the **pepitas** over the top and roast for a further 5 mins or until the cauliflower is tender and golden.



3. Prepare kale

Meanwhile, discard the tough stems from the **kale** and thinly slice the leaves. Spread the kale on the remaining lined tray and spray well with **olive oil**. Roast for 8 mins, stirring halfway through cooking, or until wilted and crisp in parts.



4. Toast bread

While the kale cooks, put the **remaining garlic** and **2 tsp extra virgin olive oil** in a bowl and season with **salt and pepper**. Tear the **bread** into bite-sized pieces and toss in the oil. Transfer the **cooked kale** to a large bowl. Add the bread to the same tray and cook for 8 mins or until crisp and golden.



5. Make dressing

Juice the **lemon**. Put juice into a bowl and whisk in **1 tbs extra virgin olive oil, 2 tsp honey** and season with **salt and pepper**. Finely chop the **olives**.



6. Get ready to serve

Add the **tomatoes, cranberries, olives** and **toasted bread** to the **kale** and stir well to combine. Divide the **kale mixture** and **cauliflower** among plates and serve with the **dressing**.