

## Roast Cauliflower and Kale

with Garlicky Sourdough



30-40min



4 Portions

## What we send

- cherry tomatoes
- lemon
- garlic
- red onion
- dried cranberries
- sourdough baby baguette <sup>1,6</sup>
- pepitas
- ground sumac
- cauliflower
- kale
- pitted green olives

## What you'll require

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

## Utensils

- baking paper

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 660kcal, Fat 38.0g, Carbs 53.7g, Proteins 17.8g



### 1. Prepare vegetables

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



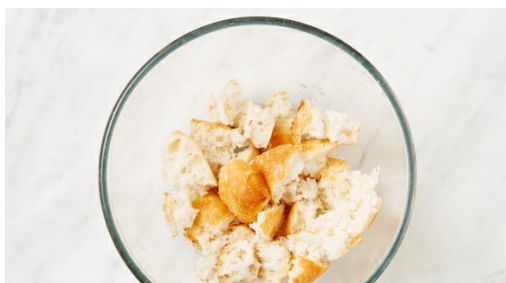
### 2. Roast vegetables

Put the **cauliflower, onion** and **half the garlic** on one of the prepared trays. Scatter with the **sumac** and drizzle with **2 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 **1 tbs 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 **lemons**. Put juice into a bowl and whisk in **2 tbs extra virgin olive oil, 1 tbs 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**.