

Herbed Cauliflower with Currants, Pine Nuts and Balsamic Drizzle

Prep time:

10 minutes

Cooking time:

25-30 minutes

Yields:

2 servings

Ingredients:

- 1 large head cauliflower, cut into large florets
- 2 tablespoons fresh chopped herbs (parsley, sage, rosemary, thyme, etc.)
- 3 tablespoons Avocado oil
- 2 tablespoons currants
- 2 tablespoons toasted pine nuts
- 2 tablespoons minced parsley
- 1 tablespoon balsamic reduction
- Salt and pepper to taste

Directions:

Preheat the oven to 425° F. Toss the cauliflower with the oil, herbs, salt and pepper. Spread on a parchment lined baking sheet and roast for 25-30 minutes. Combine the currants, pine nuts and parsley in a bowl and stir to combine and toss with cauliflower. Transfer to plates or a platter and drizzle with balsamic reduction.

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