

Our Mission

Enjoy this delicious recipe brought to you by the [Vegan News Daily Dinner Club](#) and our plant-based authors and Vegan Culinary Instructors—Elspeth Feldman (a.k.a. ***The Speedy Vegan***) and her daughter, Caileigh Feldman. [Vegan News Daily](#) is dedicated to inspiring and sharing positive lifestyles choices and foods that are good for you...and good for the planet.



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Whole Roasted Cauliflower with Tahini Dressing and Pomegranates

Ingredients

2 ½ pound head of cauliflower
1 tablespoon tahini
1 tablespoon miso paste or salt-free seasoning
2 tablespoons lemon juice
1 tablespoon apple cider vinegar
1 large pitted date or 1 tablespoon date syrup
½ teaspoon cumin
½ teaspoon smoked paprika



Tahini Dressing

½ cup tahini
½ cup warm water
1 tablespoon coconut aminos or salt-free seasoning
1 tablespoon lemon juice
3 cloves garlic
1 teaspoon date syrup or maple syrup
1 tablespoon fresh dill

Garnish

½ cup pomegranate seeds
2 tablespoons parsley, chopped
3 sprigs fresh dill
4 radishes, thinly sliced
½ teaspoon sumac or za'atar spice

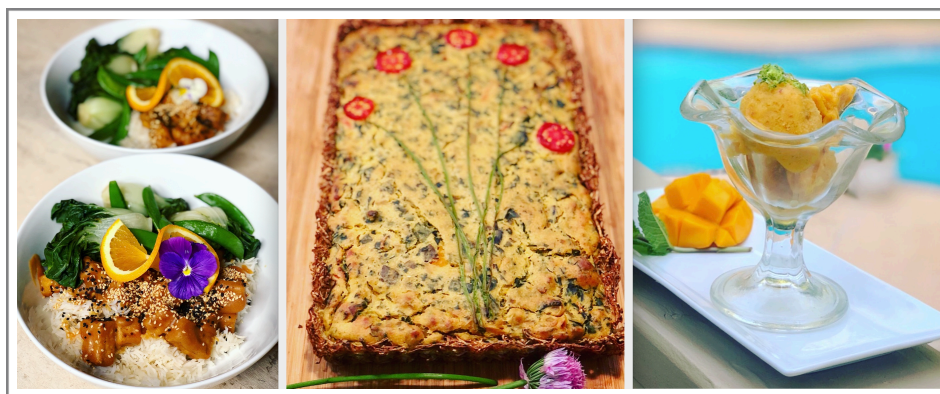
Instructions

1. Preheat the oven to 350°F. Trim the stalk. Cut off some leaves from the head of cauliflower and set it aside.
2. Add the tahini, miso paste, lemon juice, apple cider vinegar, date, cumin and smoked paprika to a small blender. Blend into a smooth paste.
3. Spread the paste over the head of cauliflower and then place the cauliflower on a steamer rack in a low baking dish. Pour ¾ cup of water into the base of the baking dish. Then place it in the oven and bake for 55 to 60 minutes. Check for tenderness by inserting a skewer into the center.
4. Turn off the oven. Leave the cauliflower in the oven for 10 minutes before removing and placing it on a serving platter.
5. Add all the Tahini Dressing ingredients to a blender. Blend into a smooth dressing with the consistency of yogurt. Add more water if it is too thick.
6. Spoon some of the dressing over the top of the cauliflower. Then sprinkle the pomegranate seeds, parsley, dill, radish slices and sumac or za'atar spice over the top. Serve with extra Tahini Dressing on the side.
7. To serve, use a sharp knife and cut into wedges as if you were cutting a cake.

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