



Cauliflower Steaks with Olive Relish & Tomato Sauce

Serves 4

- 1 large head of cauliflower
- ½ c. pitted black olives, finely chopped
- 6 sun-dried tomato halves, thinly sliced
- 3-1/2 Tbs. olive oil, divided, plus more
- 2 Tbs. chopped flat-leaf parsley
- 1 t. fresh lemon juice
- Coarse salt and freshly ground pepper
- 4 garlic cloves, peeled
- 3 large plum tomatoes, cored, quartered

Remove leaves and trim stem end of cauliflower, leaving core intact. Place cauliflower core side down on a work surface. Using a large knife, slice cauliflower into four ½-inch thick “steaks” from center of cauliflower (some florets will break loose; reserve). Finely chop enough loose florets to measure ½ cup. Transfer chopped florets to a small bowl and mix with olives, sun-dried tomatoes, 1 Tbs. oil, parsley, and lemon juice. Season relish with salt and pepper. Set aside.

Preheat oven to 425 degrees. Heat 1 Tbs. olive oil in a large heavy ovenproof skillet over medium-high heat. Working in 2 batches, cook cauliflower steaks until golden brown, about

By cutting a whole cauliflower into thick slices, you can brown and caramelize it like a meaty steak for a filling side dish, in this recipe adapted from Bon Appetit Magazine

2 minutes per side, adding 1 Tbs. oil to pan between batches. Transfer steaks to a large rimmed baking sheet. Reserve skillet. Roast cauliflower until tender, about 15-20 minutes.

Meanwhile, return skillet to medium-high heat and add garlic cloves and tomatoes, one cut side down, cook until tomatoes are browned, about 2-3 minutes; turn tomatoes over and transfer skillet to oven with cauliflower. Roast garlic and tomatoes until tender, about 12 minutes.

Transfer garlic, tomatoes, and ½ Tbs. oil to a blender; puree until smooth. Season with salt and pepper. Divide tomato sauce among plates. Place 1 cauliflower steak on each plate; spoon relish over. Serve warm or at room temperature.