

## Cauliflower w/Pumpkin seeds, Brown Butter & Lime

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2 tbsp. olive oil  
1 large head of cauliflower  
2 tbsp. unsalted butter  
¼ cup raw shelled pumpkin seeds  
½ tsp. crushed red pepper flakes  
¼ cup chopped fresh cilantro  
1 tbsp. fresh lime juice

4 servings

### *Instructions:*

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Preheat oven to 450 degrees.

Coat a large trimmed baking sheet with 1 tbsp. oil.

Trim the cauliflower, removing the stalk, and place stalk side down on a cutting board. Slice in ½” slices.

Arrange cauliflower slices and any stray pieces in a single layer on the prepared baking sheet. Drizzle 1 tbsp. oil and season with salt and pepper. Roast until underside is deeply browned, 20-25 minutes. Turn cauliflower over, season with salt and pepper and continue to roast until other side is dark brown and crisp, 15-20 minutes.

Meanwhile, melt butter in a small skillet over medium heat. Add the pumpkin seeds, bring to a simmer, and cook, swirling pan occasionally until pumpkin seeds are toasted and butter is brown. Remove from heat and add pepper flakes, let cool 10 minutes. Add chopped cilantro and lime juice, season w/salt & pepper.

Arrange cauliflower on serving plate and drizzle w/dressing. Top w/cilantro leaves.

Source: Bon Appetit December 2015