

Roasted Cauliflower with Capers and Raisins



Ingredients

- 1 large head of cauliflower (2 pounds), cut into 2" florets
- 6 tablespoons olive oil, divided
- Kosher salt and freshly ground black pepper
- 3 garlic cloves, thinly sliced
- 2 tablespoons salt-packed capers, soaked, rinsed, patted dry
- 3/4 cup fresh coarse breadcrumbs
- 1/2 cup low-salt chicken broth
- 1 teaspoon anchovy paste (optional)
- 1/3 cup golden raisins

Info

- **Prep:** 10
- **Cook:** 45
- **Serves:** 8-10
- [Source](#)

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Rate

[cauliflower](#), [raisins](#), [capers](#), [anchovies](#), [vinegar](#), [bread crumbs](#), [vegetarian](#)

- 1 tablespoon white wine vinegar or Champagne vinegar
- 2 tablespoons chopped flat-leaf parsley

Directions

1. Preheat oven to 425°. Toss cauliflower florets with 3 tablespoons olive oil in a large bowl; season mixture with salt and pepper. Divide cauliflower mixture between 2 large rimmed baking sheets, spreading out in a single layer. Roast, tossing occasionally, until cauliflower is golden and crispy, about 45 minutes.
2. Meanwhile, heat remaining 3 Tbsp. olive oil in a small saucepan over medium-low heat. Add garlic and cook, stirring occasionally, until just golden, 5–6 minutes. Add capers and cook until they start to pop, about 3 minutes longer. Add breadcrumbs and toss to coat. Cook, stirring often, until breadcrumbs are golden, 2–3 minutes; transfer breadcrumb mixture to a plate and set aside.
3. Add chicken broth and anchovy paste (if using) to same saucepan. Bring to a boil. Add golden raisins and white wine vinegar and cook until almost all liquid is absorbed, about 5 minutes. Remove from heat and set aside. Do ahead: Breadcrumb and raisin mixtures can be made 2 hours ahead. Rewarm raisin mixture mixture before continuing.
4. Transfer warm cauliflower to a serving bowl. Scatter raisin mixture over, then toss to distribute evenly. Season to taste with salt and pepper. Sprinkle cauliflower with breadcrumb mixture and parsley.

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