



Moroccan Cauliflower with Tahini-Honey Sauce

Looking for a delicious and unique side dish? This Moroccan Cauliflower with Tahini-Honey Sauce is a perfect blend of savory, spicy, and sweet! The roasted cauliflower pairs beautifully with the creamy tahini-honey sauce, making it a dish you won't forget. 😊



Ingredients:

For the Roasted Cauliflower:

- 1 large head of cauliflower, cut into florets
- 2 tbsp olive oil
- 1 tsp ground cumin
- 1 tsp paprika
- 1/2 tsp ground turmeric
- 1/4 tsp ground cinnamon
- Salt and pepper to taste
- Fresh parsley or cilantro for garnish

For the Tahini-Honey Sauce:

- 1/4 cup tahini
- 2 tbsp honey
- 1 tbsp lemon juice
- 2 tbsp warm water (to thin the sauce)
- 1 clove garlic, minced
- A pinch of salt



Instructions:

Roast the Cauliflower:

Preheat your oven to 400°F (200°C).

In a large bowl, toss the cauliflower florets with olive oil, cumin, paprika, turmeric, cinnamon, salt, and pepper until evenly coated.

Spread the cauliflower in a single layer on a baking sheet and roast for 20-25 minutes, or until golden and tender, flipping halfway through.

Make the Tahini-Honey Sauce:

In a small bowl, whisk together tahini, honey, lemon juice, minced garlic, and salt. Add warm water a little at a time until the sauce reaches your desired consistency. It should be smooth and creamy.

Assemble the Dish:

Once the cauliflower is roasted, drizzle the tahini-honey sauce generously over the top. Garnish with fresh parsley or cilantro for a pop of color and extra flavor.

Serve:

Enjoy this dish as a side or a light main dish! It pairs wonderfully with couscous, quinoa, or a protein of your choice.