



ROASTED CAULIFLOWER WITH SOY LEMON BUTTER **Chef Richard Sandoval**

Ingredients:

- 1 head cauliflower, cut into bite size florets, stem peeled and diced also
- .25 cup Olive Oil
- 1 tsp Garlic, thinly sliced
- 1 tsp Ginger, peeled and thinly sliced and then diced into small bronoise
- 2 ea. Red Thai chilies, cut in half. If more heat is desired, slice the chili thinly into rings.
- 2 ea. Shallots, peeled, cut in half and then cut into 1/8" thick half moons
- .25 cup Gluten Free Soy Sauce
- 1 ea Lemon, zested and juiced
- 4 tbsp Butter, unsalted
- 2 tbsp Scallion greens, thinly sliced into rings.

Method:

Pre-heat oven to 400 F. In an oven proof baking dish, toss cauliflower with olive oil and lightly season with salt and pepper. Keep in mind that there will be more seasoning later. Bake cauliflower 8-12 minutes or until just lightly caramelized and al dente. Remove from the oven.

In a large sauté pan, heat 1 tablespoon of the butter and cook the garlic, ginger, shallots and chilies till slightly tender and fragrant over a medium heat. Once all the ingredients are sweated crank the heat to high, add the cauliflower and toss to incorporate. Deglaze pan with soy sauce, add lemon juice and zest and the remaining butter. Allow butter soy sauce to reduce to nape and finish dish with scallions.