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## ROASTED CAULIFLOWER WITH CHIMICHURRI SAUCE

I roasted this cauliflower as part of a Convection meal that included some baked Mahi Mahi and a medley of zucchini, peppers, and onion with some garbanzo beans.

I used the Convection Roast mode and placed the cauliflower close to the bottom heating element to achieve a good amount of crisping. There is so much flavor in the Chimichurri sauce so the cauliflower only needs a drizzle of oil and a sprinkle of salt and pepper.

Crisp roasted cauliflower makes a delicious side dish or can be a meal on its own. In this preparation, we added some fresh herb Chimichurri sauce normally served with beef, to give the cauliflower some pizzazz.

### Ingredients

1 whole cauliflower, stalk removed, cut into ½" thick slices

Olive oil

1 cup Italian parsley leaves, finely minced

2 tsp fresh oregano leaves or ½ tsp dried oregano

3 cloves garlic, minced

⅓ cup olive oil

2 tbsp red wine vinegar

Pinch of dried red chili flakes

1 tsp coarse sea salt

Freshly ground pepper



**Roasted Cauliflower with Chimichurri Sauce**

### Preparation

Arrange the oven racks so you can roast the cauliflower in the lower part of the oven and heat the oven in the Convection Roast Mode at 400 degrees.

Cook the Cauliflower for 15 - 20 minutes until crispy. Turn halfway through to avoid overcooking on one side. Meanwhile, combine the ingredients for the Chimichurri sauce.

WRITE YOUR NOTES: