



Lemony Herbed Cauliflower Roast



DESCRIPTION

The ultimate in plant-based holiday roasts, serve this decorative loaf as a side dish or as the centerpiece. Feel free to break out the electric carving knife for a dramatic effect as carving. Top with Cranberry Apricot Sauce with Crystallized Ginger. Recipe created for Natural Grocers by Chef Mark Reinfeld, Vegan Fusion and [The Doctor & The Chef](#)

SERVES

TOTAL TIME

INGREDIENTS

- 1 large cauliflower, leaves and stem removed
- 1 cup vegetable stock or water
- 3 tablespoons olive oil, divided
- 1 1/2 teaspoons sea salt, divided
- 1/4 teaspoon ground black pepper
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons chiffonade fresh basil
- 1 tablespoon finely chopped fresh flat-leaf parsley
- 1 tablespoon chiffonade fresh sage
- 1 teaspoon garlic granules
- 1/2 teaspoon minced fresh rosemary

DIRECTIONS

- 1 Preheat the oven to 425°F. Place the vegetable stock or water in an 8 inch by 8 inch casserole dish. Add the cauliflower. Drizzle with 1-2 tablespoons olive oil, and top with ½ teaspoon salt, and the black pepper. Use your (clean) hands to evenly coat the cauliflower.
- 2 Cover with aluminum foil, being sure not to have the foil contact the food, and bake until cauliflower is just tender all the way through, approximately 45-50 minutes. Remove the foil.
- 3 Change oven setting to HIGH broil. Broil for 5 minutes, or until the outside of the cauliflower turns a crispy brown. Remove from the oven.
- 4 Place the remaining ingredients in a small bowl. Baste cauliflower well before showing off, slicing and serving.

Source: by Chef Mark Reinfeld, Vegan Fusion and The Doctor & The Chef

Browse All of Our Thanksgiving Menus

[Gluten Free Menu](#)

[Keto Menu](#)

[Paleo Menu](#)

[Traditional Menu](#)

[Vegan Menu](#)