



## Roasted Cauliflower Dip

Serving: 1

Veg

### *Ingredients*

- -Cauliflower, broken into small florets-  $\frac{1}{4}$  cup
- -Garlic clove- 1
- -Tahini paste- 1 tbsp
- -Lemon juice- 1 tsp
- -Black pepper powder- as per taste
- -Salt- as per taste
- -Parsley- for garnish
- -Olive oil-  $\frac{1}{2}$  tsp

### *Preparation Method*

- -Preheat oven to 400 degrees. Line a baking sheet with parchment paper.
- -Place cauliflower florets on baking sheet. Spray with oil or cooking spray.
- -Roast for 40 minutes, stirring halfway through cooking time. Remove from oven and cool.
- -Combine cauliflower, garlic, tahinipaste, lemon juice, salt and pepper in food processor to make smooth. If desired. Add water for thinner consistency,
- -Garnish with parsley.
- -Ready to serve