

# Roasted Cauliflower With Sweet Chermoula and Yogurt

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**Total Time** 45 minutes

**Rating** ★ ★ ★ ★ ★ (1,371)

Chermoula is a common Moroccan marinade traditionally used to season dishes such as roasted vegetables and fish. This is a sweeter version of the sauce with extra lemon juice and honey to bring out the nuances of the herbs and spices. Serve this dish as a main with flatbread or as a side with roasted chicken or a grilled steak. Make a large batch of the sweet chermoula and keep it in the fridge for up to 3 days. You can use it to season roasted vegetables, cooked proteins and drizzle over salads or grain bowls.

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## INGREDIENTS

**Yield:** 4 servings

### FOR THE SWEET CHERMOULA

- 4 tablespoons olive oil, plus more for serving
- 3 tablespoons honey
- 3 garlic cloves, peeled and grated or smashed into a paste
- 3 tablespoons lemon juice
- 1 cup finely chopped cilantro
- 3 teaspoons sweet paprika
- 2 teaspoons ground cumin
- 1 teaspoon fine salt, or more to taste

### FOR THE CAULIFLOWER

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## PREPARATION

1 medium cauliflower, cut into florets (about 4 cups)  
1 cup plain Greek yogurt, for serving  
1 tablespoon toasted sliced almonds, for serving  
Handful of cilantro leaves, for serving

### **Step 1**

Heat the oven to 400 degrees.

### **Step 2**

Make the sweet chermoula: To a large mixing bowl add the olive oil, honey, garlic, lemon juice, cilantro, paprika, cumin, salt and a tablespoon of water, and stir together until they are well combined.

### **Step 3**

Add the cauliflower florets to the bowl and use your hands or two large spoons to mix them with the chermoula, making sure that each floret is properly coated. Set aside any leftover sweet chermoula for serving.

### **Step 4**

Place the cauliflower florets on a parchment- or aluminum foil-lined or nonstick sheet pan. Transfer to the oven and roast for 25 to 35 minutes until the florets are tender and lightly charred.

### **Step 5**

To serve, spread the yogurt on a large plate and arrange the cauliflower on top. Top with the remaining chermoula. Drizzle everything with olive oil, and scatter with cilantro leaves and sliced almonds.

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