

KITCHEN DAILY

SATURDAY, JANUARY 12



PREP TIME
0

TOTAL TIME
1 HR 30 MIN

PAN-ROASTED CAULIFLOWER WITH PINE NUTS AND RAISINS

FOOD & WINE

FEEDS 4

INGREDIENTS

- 2 tablespoon raisins, not golden
- 1/4 cup extra-virgin olive oil
- 1 head cauliflower, cut into florets 4 cup
- 1 teaspoon sugar
- 2 cup tomatoes-drained, peeled seeded and chopped
- pinch of crushed red pepper, preferably Marash see Note
- salt and freshly ground black pepper
- 2 tablespoon pine nuts
- 1 clove garlic, finely chopped
- 2 tablespoon chopped parsley
- 1 1/2 tablespoon fresh lemon juice

DIRECTIONS

1. Preheat the oven to 350°. In a small bowl, cover the raisins with water; let stand until softened, about 10 minutes. Drain.
2. Meanwhile, in a 10- to 12-inch cazuela or ovenproof skillet, heat the oil. Add the cauliflower and sugar and cook over moderately low heat, stirring, until the cauliflower starts to soften, about 10 minutes. Raise the heat to moderate and cook until the cauliflower is lightly browned, about 5 minutes longer. Stir in the tomatoes and crushed red pepper, season with salt and black pepper and cook until the tomatoes have begun to soften, about 5 minutes.
3. Add the raisins to the cauliflower, along with 1/4 cup hot water, the pine nuts and chopped garlic. Transfer the cazuela to the oven and bake the cauliflower for about 30 minutes, until it is very tender. Stir in the parsley and lemon juice and let stand at room temperature for 30 minutes. Serve the cauliflower warm.

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