

Cauliflower Steaks with Pomegranate Chimichurri - Serves 2 to 4

Cauliflower Steaks

1 large head cauliflower, stalk trimmed and cut into 1 inch thick slices
Olive oil, salt, and pepper for roasting

Preheat oven to 425F. Brush cauliflower steaks liberally on both sides with olive oil. Season with salt and pepper. Lay on a parchment lined baking sheet and roast for 20 minutes. Remove from oven, flip steaks and roast for 10 minutes more.

Pomegranate Chimichurri

1 cup loosely packed cilantro (stems removed)
1 cup loosely packed flat leaf parsley (stems removed)
1/2 cup extra virgin olive oil
2 tablespoons pomegranate molasses
2 cloves garlic
salt
red pepper flakes

Roughly chop parsley and cilantro. Finely chop garlic cloves. Whisk together olive oil, pomegranate molasses and garlic. Add a pinch of salt and red pepper flakes. Stir in cilantro and parsley. Add additional salt and red pepper flakes to taste.

Serve cauliflower steaks warm, drizzled with chimichurri.

Roasted Sweet Potatoes with Cashew Lime Crema - Serves 2 to 4

Roasted Sweet Potatoes

1 extra large sweet potato or yam, sliced into wedges lengthwise
extra virgin olive oil
maple syrup
salt
red pepper flakes

Preheat oven to 425F. Brush potatoes liberally with olive oil and maple syrup. Season with salt and red pepper flakes. Place cut side down on a parchment lined baking sheet and roast for 20 minutes. Remove from oven, flip potatoes and roast for 10 minutes more.

Cashew Lime Crema

1 cup cashews, soaked in water (in fridge) for 1 to 8 hours

1 tablespoon apple cider vinegar
1/2 teaspoon sea salt
zest of one Lime
agave nectar
1 green onion, thinly sliced
handful cilantro, roughly chopped

Drain and rinse cashews. Place in a blender with apple cider vinegar, sea salt and 3/4 cup water. Blend on high until crema is smooth and pourable. Add additional water if needed.

Pour half of crema into a mixing bowl. (Reserve remaining cream for use at another time.) Add lime zest to bowl with a few drops of agave nectar - about 1/2 teaspoon to start. Taste and add additional agave and salt if needed.

Plate roasted sweet potatoes. Drizzle liberally with Cashew Lime Crema. Top with sliced green onions and cilantro.

Store leftover sauce in the fridge for 3 to 5 days. Allow sauce to come to room temperature before serving. Add water to thin if sauce has thickened up in the fridge.