

Cauliflower Shawarma With Spicy Tahini

45 minutes

Recipe by Melissa Clark



Ingredients

1 head cauliflower	1 lemon
1 large red onion	Tahini sauce mix (1/3 cup tahini, 1 tsp harissa)
4 pitas	Spices (1 tsp cumin, 1 tsp paprika, 1 tsp ground coriander, 1/4 tsp turmeric, 1/4 tsp ground pepper, pinch cayenne)
1 baby cucumber	
1 tomato	
1 small bunch parsley	
1 clove garlic	



Instructions

1. Preheat oven to 425 degrees.
2. Break cauliflower into florets and cut red onion into 1/4" wedges.
3. Whisk together spices and 3/4 tsp of salt with 5 tbsp of olive oil. Add cauliflower and onion and toss to coat. Spread onto a baking sheet and roast on top sheet for 30 to 40 minutes, stirring once, until crisp and browned.
4. Meanwhile, whisk together the juice of half a lemon with tahini sauce mix, drizzling ice cold water in a bit at a time, until the sauce reaches a smooth thick pourable consistency (approx. 1/3 cup ice water). Grate in a clove of garlic and whisk again to blend.
5. Chop the tomato, cucumber and parsley and set aside for serving.
6. Warm the pitas in the oven, placing them directly on the rack for 5 minutes before you're ready to serve.
7. To serve, place warmed pita or flatbread on a plate, spoon on roasted vegetables. Scatter tomato, cucumber and parsley on top then drizzle with tahini sauce.