Cauliflower with Pomegranate Seeds, Parsley and Hazelnuts

Yield: 6+ servings

Ingredients

- 1 head cauliflower, broken into small florets (1 1/2 pounds total)
- 5 tablespoons olive oil
- 1 large celery stalk, cut on an angle into 1/4-inch slices (2/3 cup total)
- 5 tablespoons hazelnuts, with skins
- 1/3 cup small flat-leaf parsley leaves, picked
- 1/3 cup pomegranate seeds (from about 1/2 medium pomegranate)
- Generous 1/4 teaspoon ground cinnamon
- Generous 1/4 teaspoon ground allspice
- 1 tablespoon sherry vinegar
- 1 teaspoon maple syrup
- Salt and freshly ground black pepper

Instructions

Preheat oven to 425 degrees.

Mix the cauliflower with three tablespoons of the olive oil, 1/2 teaspoon salt and some black pepper. Spread out in a roasting pan and roast on the top oven rack for 25 to 35 minutes, until the cauliflower is crisp and parts of it have turned golden brown. Transfer to a large mixing bowl and set aside to cool.

Decrease the oven temperature to 325 degrees. Spread the hazelnuts on a baking sheet lined with parchment paper and roast for 17 minutes.

Add cauliflower to a large bowl along with the remaining oil and the rest of the ingredients. Stir, taste and season with salt and pepper accordingly. Serve at room temperature.