



### Whole Roasted Cauliflower

4 Garlic Cloves  
1 tsp Smoked Paprika  
Bunch of fresh thyme  
Olive Oil  
Salt and Pepper  
Zest and Juice of 1 Lemon  
1 large Cauliflower  
4 tbsp dry Sherry or Balsamic Vinegar  
400g tin plum tomatoes  
½ bunch fresh flat-leaf parsley

- Peel and crush the garlic. Mix with paprika and half the thyme leaves.
- Add 2 tbsp of olive oil and season with salt and pepper.
- Zest the lemon into a separate bowl and set aside.
- Trim the outer cauliflower leaves.
- Discard the stalk so the cauliflower can sit flat, then cut a cross into the base.
- Rub all over with the paprika paste, then place in a medium casserole pan. Drizzle over the sherry or balsamic vinegar and squeeze the lemon juice on top.
- Cover and pop in the hot oven for around 1 hour 20 minutes, or until tender, removing the lid for the final 20 minutes.
- Take the pan out of the oven, then pour in the plum tomatoes. Sprinkle with the lemon zest and add the remaining thyme leaves. Return the pan to the oven for a further 10 minutes, or until the cauliflower is golden.
- Drizzle with olive oil and garnish with parsley.
- Store leftovers in the fridge and use within 2 days.

