

Cauliflower with Golden Raisins and Almonds

From – *marthastewart.com*

½ cup golden raisins
2 heads cauliflower, cores removed, cut into florets
¼ cup extra-virgin olive oil
coarse salt and ground pepper
1/3 cup roughly chopped raw almonds
2 Tbsp sherry or cider vinegar

- Preheat oven to 425, with racks in middle and lower third.
- Place raisins in a measuring cup and cover with very hot water.
- Arrange cauliflower on two rimmed baking sheets. Toss with oil and season with salt and pepper. Bake 10 minutes.
- Turn cauliflower and top with almonds. Bake until cauliflower is browned and tender and almonds are toasted, 10 minutes.
- Drain raisins.
- Transfer cauliflower to a serving dish; top with raisins and drizzle with sherry vinegar.



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