



## Grilled Cauliflower Steak With Cilantro Sauce

SERVES 4

### INGREDIENTS

- ¼ cup olive oil
- 1 teaspoon cumin seeds
- 1 teaspoon minced garlic
- ¼ teaspoon chile flakes
- ¼ teaspoon ground turmeric
- 1 large head of cauliflower cut into “steaks”
- Pinch of salt

### Cilantro sauce:

- 2 cups roughly chopped cilantro
- ½ cup mint leaves
- ¼ cup lemon juice
- 1 serrano chile
- 1 teaspoon salt
- ¾ cup olive oil

### DIRECTIONS

Prepare barbecue (medium-high heat). In a small saucepan, heat ¼ cup olive oil until shimmering. Bloom cumin seeds in olive oil and immediately follow with minced garlic. When cumin seeds and garlic begin to color, stir in chile flakes and turmeric. Cool oil slightly. Meanwhile, season cauliflower “steaks” with salt. Brush steaks on both sides with the infused cumin-garlic-chile oil. Grill cauliflower steaks over direct heat (or in a grill pan), about 4 minutes per side, or until charred in places and almost tender. For cilantro sauce, place all ingredients in a blender and puree until smooth. Serve cilantro sauce over grilled cauliflower, or on the side.

Recipe courtesy Adya ■ Photograph by Vanessa Stump

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