



YUZU CAULIFLOWER STEAK

WITH CHIMICHURRI SAUCE

For cauliflower

1 head of cauliflower (cut in ½ inch thick)
½ cup olive oil
1 tablespoon salt
1 tablespoon yuzu powder

Pre heat oven at 375F.
Spray the sheet tray with oil.
Mix olive oil, yuzu powder, salt. Drizzle this mixture over cauliflower on the sheet tray.
Cook it in the oven for 25 minutes until golden brown.

For Chimichurri Sauce

1 shallot, finely chopped
1 Fresno chile or red jalapeño, finely chopped
3 to 4 garlic cloves, thinly sliced or finely chopped
½ cup red wine vinegar
1 tsp. kosher salt, plus more
½ cup finely chopped cilantro
¼ cup finely chopped flat-leaf parsley
2 tablespoons finely chopped oregano
¾ cup extra-virgin olive oil

Combine shallot, chile, garlic, vinegar, and 1 tsp. salt in a medium bowl. Let sit for 10 minutes. Stir in cilantro, parsley, and oregano. Using a fork, whisk in oil.

Assembling

Place 1 pc of roasted cauliflower on a plate. Drizzle Chimichurri Sauce on top of the cauliflower.

