

## Roasted Cauliflower Salad

<http://userealbutter.com/2013/02/10/roasted-cauliflower-salad-recipe/>  
from *Whole Living* magazine (January 2013 issue) via [Eat Play Love](#)

1 head cauliflower, leaves trimmed and cut into 1/2-inch thick slabs  
3 tbsps olive oil  
coarse salt  
fresh ground black pepper  
2 oranges, zested and supremed (I used organic navels, but clementines are in the original recipe)  
1/4 cup Kalamata olives  
1 tsp white wine vinegar  
any extra juice from the cores of the oranges  
2 tbsps fresh flat-leaf parsley, chopped

Preheat oven to 450°F. Arrange the cauliflower slices on a baking sheet (I lined mine with foil). Brush 2 tablespoons of olive oil over the cauliflower and then season with salt and pepper. Roast for 15 minutes, then flip the cauliflower over and roast another 10 minutes or until the pieces turn golden. Remove from oven and arrange the cauliflower on a serving platter. Distribute the orange segments and olives over the cauliflower. Whisk the vinegar, zest, extra juices from the orange cores, and 1 tablespoon of olive oil together. Drizzle the dressing over the cauliflower. Sprinkle the parsley over the salad. Serves 4-6.