

Curried Cauliflower With Currants And Yogurt Drizzle

Review/Rate this Recipe [Save to MyRecipes](#) Rating: 

Cauliflower sweetens as it roasts and the curry and yogurt balance out the flavors well. This is delicious served with lamb.

Ingredients:

- 1/4 cup currants
- 2 cups cauliflower florets
- 1/2 cup olive oil
- 2 Tbsp. curry powder
- 1 tsp. ground cumin
- Salt and pepper
- 1/2 cup plain yogurt
- 2 tsp. honey
- 1/4 cup chopped fresh cilantro

Preparation

1. Preheat oven to 450o F.
2. Place currants in a bowl and cover with very hot water. Let sit.
3. Place cauliflower florets in a large bowl and toss with the olive oil, curry powder, cumin, and salt and pepper to taste.
4. Spread cauliflower out on roasting pan in a single layer and place in oven.
5. Roast, stirring occasionally, about 25 minutes or until cauliflower just starts to brown on the edges.
6. Drain the water from the currants and then toss them with the cauliflower.
7. Stir honey and cilantro into yogurt and season with salt and pepper.
8. Serve the cauliflower warm or at room temperature with the yogurt sauce on the side.