

Cauliflower Steaks with Chimichurri Sauce

Serves 4 as a side dish

Ingredients

Cauliflower steaks:

1 large head cauliflower

1 tablespoon olive oil

1 teaspoon Morton® Coarse Himalayan Pink Salt, divided

½ teaspoons cracked black pepper

Chimichurri sauce:

2 cloves garlic

1 cup fresh parsley leaves

½ cup fresh cilantro leaves

2 tablespoons fresh oregano

1 teaspoon Morton® Fine Himalayan Pink Salt

1 teaspoon cracked black pepper

1 jalapeno

Juice of 1 lime

¼ cup red wine vinegar

1 ¼ cups olive oil

Instructions

1. Rip off the leaves from the base of the cauliflower and chop off the bottom 2 inches of the stem.

2. Placing the cauliflower upright on its stem, cut it into 1-inch wide thick "steaks" and set aside.
3. Mix 1 tablespoon of olive oil with 1/2 teaspoon of Morton® Coarse Himalayan Pink Salt and 1/2 teaspoon of cracked black pepper and rub that mixture on the cauliflower steaks.
4. Place them on a parchment lined baking sheet and bake in the oven at 425 degrees for 40 minutes, or until they are golden on the outside and cooked through.
5. While the cauliflower steaks are cooking, place the following ingredients in a food processor: 2 cloves of garlic, 1 cup of parsley, 1/2 cup of cilantro, 2 tablespoons of oregano, 1 teaspoon of Morton® Fine Himalayan Pink Salt, 1 teaspoon of cracked black pepper, 1 jalapeno with the stem removed, and the juice of 1 lime.
6. With all of the ingredients in the food processor, pulse a few times until it has formed a thinly chopped consistency.
7. Slowly pour in ¼ cup red wine vinegar and 1 ¼ cups of olive oil and pulse a few more times until the mixture is fully combined.
8. Remove the cauliflower steaks from the oven and drizzle with the Chimichurri sauce and top with 1/2 teaspoon Morton® Coarse Himalayan Pink Salt.