



Honey Roasted Cauliflower with Lemony Yogurt Sauce

Ingredients:

2 heads cauliflower florets
1/4 C olive oil
1/8 C honey
1 T Salt
1 t chili flakes
2 T cilantro, chopped

Method:

toss all ingredients together in a bowl and roast at 450 until Cauliflower is nicely browned. Let cool and top with chopped cilantro

For the Yogurt Sauce

1 16oz container plain greek yogurt
1/2 the juice of 1 lemon, plus zest

stir lemon juice and zest into yogurt. Season with salt to taste and drizzle with olive oil.

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