

Roasted Cauliflower Steaks

By Tara Parker-Pope | **TIME 15 Minutes Active Time** |

INGREDIENTS

- 1 head cauliflower
- Kosher salt
- Freshly ground pepper
- 2 leaves sage, finely chopped
- 1 tablespoon olive oil

PREPARATION

Step 1

Slice the cauliflower through the center, keeping as much intact as possible. Season the “steaks” with salt, freshly ground pepper and sage.

Step 2

Heat a cast-iron skillet over medium-high heat. Add olive oil and place cauliflower carefully in the pan. Sear the cauliflower for 3 to 4 minutes per side, until deeply golden. Serve with vegan gravy, if desired.

PRIVATE NOTES

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Erin Wysocarski