



WHOLE ROASTED TANDOORI CAULIFLOWER FLATBREADS

Serves 4 • Ready in 1½ hours (mostly unattended)

WHAT YOU NEED

½ cup Greek or coconut yoghurt
1 tsp garam masala
1 tsp tandoori spice mix or curry powder
1 clove garlic, minced
1 tsp grated fresh ginger
1–2 Tbsp olive oil
sea salt and black pepper
1 large cauliflower, washed and trimmed

To serve

4 store-bought naan breads, or make your own fuss-free flatbreads (page 11)
½ cup Greek or coconut yoghurt
1 small handful chopped fresh coriander or mint
lemon wedges

WHAT TO DO

1. Preheat the oven to 200°C.
2. Mix together the yoghurt, garam masala, tandoori spice mix or curry powder, garlic, ginger, olive oil and a pinch of salt and pepper. Spread the mixture over the whole cauliflower until it is well coated.
3. Transfer the cauliflower to a large ovenproof pot with a lid (or a deep baking dish and cover tightly with foil) and bake for 30 minutes or until tender. Remove the lid and continue to bake for a further 30 minutes, or until golden.
4. Meanwhile, prepare your flatbreads (if using store-bought, wrap them in foil and add them into the oven with the cauliflower for the last 10 minutes of baking).
5. Serve the flatbreads topped with the yoghurt, roughly chopped cauliflower and a sprinkling of fresh coriander and lemon juice.

NOTE A delicious alternative to the flatbreads is to serve this alongside a big bowl of fluffy brown basmati rice mixed through with lots of fresh mint and coriander, a little finely chopped red onion and a squeeze of lemon juice.