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Roasted Cauliflower with Double-Lemon Ginger Dressing and a Spritz of Arugula

For another way to dress up roasted cauliflower, see the compound butter idea in this post. You will probably not use all of the ginger dressing—save any extra for a green salad. In summertime, the dressing would also be a great marinade for shrimp before they hit the grill. A few toasted chopped almonds would make a nice addition to this dish. You could also pair the whole thing with some cooked whole grains, such as wheatberries, farro, or brown rice, to make a delicious vegetarian main dish salad.

1 pound cauliflower florets (from about 1 small head), each cut into pieces about 1 ½ inches long with one flat side (see photos)

3 tablespoons extra-virgin olive oil

¾ teaspoon kosher salt

Double-Lemon Ginger Dressing

2 cups (more or less) arugula leaves, washed and dried

Heat the oven to 475 degrees F. Line a large baking sheet with parchment paper. In a mixing bowl, toss the florets gently but thoroughly with the olive oil and salt. Spread the florets out on the sheet pan in one layer, flat side down. (Scrape any remaining salt and oil out of the bowl onto the florets). Roast until the bottom of the florets are well-browned and the tops are starting to brown, 20 to 24 minutes. (You can turn them once with tongs about ¾ way through cooking, but do leave the flat side in contact with the sheet pan for about the first 12 to 15 minutes so that it will get nicely caramelized.)

Gently transfer the warm florets to a mixing bowl and drizzle with as much dressing as you like (start with about half; you will not use it all). Toss the arugula leaves with a teaspoon or two of the dressing and arrange the leaves on a platter or plates. Top with the dressed, roasted cauliflower and serve right away (the cauliflower cools quickly.)

Serves 3 to 4 as a side dish.

Double-Lemon Ginger Dressing

1 tablespoon olive oil

1 tablespoon finely minced crystallized ginger

2 teaspoons fresh lemon juice

2 teaspoons orange juice

½ teaspoon freshly grated lemon zest

pinch of kosher salt

Combine the olive oil, the ginger, the lemon juice, the orange juice, the lemon zest and the salt in a small bowl and whisk well. Re-whisk before dressing. Store any leftover dressing covered in the fridge.

