

By cutting a whole cauliflower into thick slices, you can brown and caramelize it like a meaty steak. Save any extra florets for crudités.

### Ingredients:



- 1 large head of cauliflower
- 3 sun-dried tomatoes, thinly sliced
- 3 1/2 Tablespoons olive oil, divided, plus a little extra
- 2 Tablespoons chopped flat-leaf parsley
- 1 teaspoon fresh lemon juice
- Kosher salt and freshly ground black pepper
- 3 garlic cloves
- 2 plum tomatoes, cored, quartered

### Directions:

Remove leaves and trim stem end of cauliflower, leaving core intact. Place cauliflower core side down on a work surface. Using a large knife, slice cauliflower into four 1/2" "steaks" from center of cauliflower and set aside. Some florets will break loose. Finely chop left over loose florets to measure 1/2 cup. Transfer chopped florets to a small bowl and mix with sun-dried tomatoes, 1 Tbsp. oil, parsley, and lemon juice. Season relish with salt and pepper. Preheat oven to 400°. Heat 1 Tbsp. olive oil in a large heavy ovenproof skillet over medium-high heat.

Working in 2 batches, cook cauliflower steaks until golden brown, about 2 minutes per side, adding 1 Tbsp. oil to pan between batches. Transfer steaks to a large rimmed baking sheet. Reserve skillet. Roast cauliflower until tender, about 15 minutes.

Meanwhile, return skillet to medium-high heat and add garlic cloves and tomatoes, one cut side down. Cook until tomatoes are browned; turn tomatoes over and transfer skillet to oven with cauliflower. Roast garlic and tomatoes until tender, about 12 minutes.

Transfer garlic, tomatoes, and 1/2 Tbsp. oil to a blender; purée until smooth. Season with salt and pepper. Divide tomato sauce among plates. Place 1 cauliflower steak on each plate; spoon relish over. Serve warm or at room temperature. Makes 4 servings.

