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LEMON PEPPER BAKED CAULIFLOWER WITH GREEN YOGHURT AND NUTS  
RECIPE

# LEMON PEPPER BAKED CAULIFLOWER WITH GREEN YOGHURT AND NUTS



**COOK TIME** 30 mins  
**PREP TIME** 15 mins  
**SERVES** 6 x

LEMON PEPPER BAKED CAULIFLOWER WITH GREEN YOGHURT AND PINE NUTS

## INGREDIENTS

- 1 whole head of cauliflower
- 1/2-cup (125 g) olive oil
- 3 Tbsp MasterFoods™ Lemon Pepper Seasoning
- 4 Tbsp Tahini
- 4 Tbsp greek yoghurt
- 2 cups (170 g) chopped coriander
- 2 Tbsp toasted pine nuts
- MasterFoods™ Parsley to serve
- Olive oil to drizzle

## METHOD

1. Brush a whole cauliflower with olive oil, and sprinkle liberally with the MasterFoods™ Lemon Pepper Seasoning.
2. Place down on a baking dish and bake at 180C for 20 minutes until brown.
3. Mix the tahini, yoghurt and coriander till smooth in a blender.
4. Toast the pine nuts in a dry pan.
5. Place the whole cauliflower on a platter, drip over the greek yoghurt and sprinkle the top with the pine nuts with MasterFoods™ Parsley. Drizzle with olive oil. This is great baked and chopped up into florets.

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**Source URL:**

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