



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

Share

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)

- [Download \(opens in new window\)](#)
- [Print \(opens in same window\)](#)

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

RELATED PRODUCTS



MASTERFOODS Herbs Parsley Flakes 4g Jar

[See details](#)



MASTERFOODS Seasoning Lemon Pepper 170g Jar

[See details](#)



MASTERFOODS Seasoning Lemon Pepper 52g Jar

[See details](#)

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.

Source URL:

<https://www.masterfoods.co.nz/Recipes/lemon-pepper-baked-cauliflower-with-green-yoghur>

t-and-pine-nuts