

# Roasted Cauliflower and Tomato

Makes Approx. 8 Servings

*Throughout history, the Ethiopians would roast vegetables and add them to rice, or simply place in Injera bread. The roasted vegetables would be able to be kept for a few days. This would be important as many celebrations would be attended by many people traveling long distances. This would require feeding the travelers for a few days, so meal components that could be saved would be very useful.*

Amount	Size	Description
1	Head	Cauliflower – Broken Down to Florets
1	Lb.	Cherry Tomatoes – Halved
-	-	Extra Virgin Olive Oil
2 – 3	Tbl.	Old Norse World Cuisine Ethiopian Berbere
3	Cloves	Garlic – Minced
½	Tea.	Old Norse World Cuisine New Mexico Hatch Chili
1	Cup	Crumbled Goat Cheese

1. Preheat the oven to 450 degrees.
2. In one bowl, add the tomatoes and some olive oil. Toss the tomatoes to coat evenly.
3. Add the garlic and Hatch Chili and toss the tomatoes again.
4. In a second bowl, add the cauliflower florets and more olive oil.
5. Toss to coat the cauliflower.
6. Add the Ethiopian Berbere and toss the florets again.
7. Add the tomatoes to the cauliflower and toss to distribute evenly.
8. Place the vegetables on a baking sheet lined with parchment paper.
9. Place the backing sheet in the oven for 20 minutes.
10. Take the baking sheet out and turn the florets and tomatoes.
11. Place back in oven for another 15 minutes, or until the edges start to look dark.
12. Place some of the mixture on a plate and sprinkle goat cheese over the top.

