

Balsamic Roasted Cauliflower and Shallots

Recipe By *Daphna Rabinovitch*



Cooking and Prep:  50
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Gluten Free,
Low Carb, Vegan

Source: KosherScoop.com

Shallots, like onions and garlic, turn sweetly creamy once roasted. Be sure to keep the cauliflower florets into medium to large sized pieces- if they are too small they will wilt and taste soggy.

Ingredients (6)

Main ingredients

- 2 bags B'Gan Frozen Cauliflower Florets, defrosted to room temp
- 8 shallots, peeled and quartered
- 3 tablespoons **Bartenura Olive Oil**
- 2 tablespoons **Tuscanini Balsamic Vinegar**
- 3/4 teaspoon salt

3/4 teaspoon pepper

Start Cooking

Make the Vegetables

1. Preheat oven to 375 degrees Fahrenheit.
2. In a large bowl, toss together cauliflower florets, quartered shallots, olive oil, balsamic vinegar, salt and pepper. Arrange in single layer on a large aluminum-foil-lined baking sheet.
3. Bake in center of preheated oven, stirring once or twice, for 40 to 45 minutes or until very tender and soft.