

Roasted Cauliflower with Lime Dressing and Toasted Pepitas

Serves 4

2 tablespoons pumpkin seeds
1 head (2 pounds) cauliflower florets
2 cups grape tomatoes
 $\frac{3}{4}$ cup vegetable oil
1 tablespoon kosher salt
 $\frac{3}{4}$ teaspoon freshly ground black pepper
1 teaspoon Mexican chili powder
3 tablespoons freshly squeezed lime juice

1. Preheat the oven to 350°F. Line two baking sheets with parchment paper.
2. Spread the pumpkin seeds on one of the lined baking sheets and place in the oven for 4-5 minutes to toast. Remove and coarsely chop the seeds; increase the heat to 400°F.
3. Cut the cauliflower into florets, then toss with the tomatoes with the oil, salt, pepper, and chili powder in a large bowl. Spread the seasoned vegetables on the baking sheet.
4. Roast the cauliflower for 20 minutes, until the cauliflower is tender and its internal temperature is 135°F.
5. Place the cauliflower in a serving dish and toss with the lime juice and chopped pumpkin seeds. Serve.

Recipe courtesy of Wegmans Chef Ernesto Cadima

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