



Scarlett Wines

2016 RESERVE CABERNET
SAUVIGNON

Roasted Cauliflower Steaks with Romesco

over Smoky Chickpeas

Roasted cauliflower and chickpeas add substance; nutty romesco gives a savory counterpoint to mature dark fruit.

Serves 4 | Prep 20 min | Cook 35 min | VEGETARIAN

INGREDIENTS

- 2 cauliflower heads, cut into steaks/florets
- 3 tbsp olive oil, divided
- 1 tsp kosher salt; 1/4 tsp pepper
- 2 roasted red peppers, drained
- 1/3 cup toasted almonds
- 1 garlic clove; 1 tbsp sherry vinegar
- 1/2 tsp smoked paprika
- 2 cans (15 oz each) chickpeas, drained
- 1/2 cup vegetable stock
- 1 tbsp chopped parsley

DIRECTIONS

1. Heat oven to 425°F. Coat cauliflower with 2 tbsp oil, half the salt and pepper; roast 30-35 min, turning once.
2. Blend peppers, almonds, garlic, vinegar, remaining oil and half the paprika into a thick sauce.
3. Simmer chickpeas with stock, remaining paprika and salt 8 min; mash a few to thicken.
4. Serve cauliflower over chickpeas; spoon on romesco and sprinkle with parsley.

POUR & SERVE

Pour gently and check for sediment; avoid a long decant without tasting.