

Roasted Cauliflower Steaks with Romesco

Roasting transforms humble cauliflower into a deeply caramelized centerpiece with a rich, nutty flavor and tender texture. Paired with a vibrant romesco sauce made from roasted peppers, tomatoes, Marcona almonds, and extra virgin olive oil, this dish delivers an abundance of fiber, antioxidants, and heart-healthy fats. It's a beautiful example of how vegetables can take center stage—bold, satisfying, and full of nourishing flavor.

INGREDIENTS

1 large head cauliflower, slices into 3/4" steaks
2 tablespoons extra virgin olive oil
1 teaspoons salt
freshly ground pepper
ROMESCO
2 large red bell peppers, roasted, peeled and deseeded
1/2 cup Marcona almonds
1 cup fire roasted tomatoes
4 cloves roasted garlic
3 tablespoons sherry vinegar
1 1/2 teaspoon smoked paprika
1 teaspoon ground cumin
1/2 cup extra virgin olive oil
flaky salt, to finish
fresh ground pepper, to finish

SERVES

6

TIME

45 MIN

SPECIAL EQUIPMENT

Baking sheet
Parchment paper
Food processor

STORAGE

Store in an airtight container in the fridge for 2-3 days

METHOD

1. Preheat the oven to 425°F. Line two sheet pans with parchment paper.
2. Start by roasting the peppers by placing them directly over the flame of a gas burner, turning with tongs every few minutes until the skins are evenly blackened and blistered on all sides.
3. Transfer the peppers to a bowl and cover tightly, or place them in a paper bag, for 10–15 minutes to steam. Once cool enough to handle, peel away the charred skin, remove the stems and seeds. See step 6.
4. For the cauliflower, remove the outer leaves and trim the stem. Slice each head into 3/4–1-inch-thick steaks. Reserve any florets that fall away for another use.
5. Arrange the cauliflower steaks in a single layer on the prepared sheet pans. Brush the top side with the olive oil, then season evenly with kosher salt, and black pepper.
6. While the cauliflower roasts, combine the roasted peppers, Marcona almonds, roasted tomato, garlic, sherry vinegar, smoked paprika, salt, and pepper in a food processor. Pulse until mostly smooth but still slightly textured. With the processor running, slowly stream in the olive oil until the sauce is creamy and spreadable. Taste and adjust the seasoning as needed.
7. Arrange the roasted cauliflower steaks on a large serving platter, slightly overlapping if needed. Spoon the romesco over the center of each steak, allowing the caramelized edges to remain visible.