

Cauliflower Parmesan

2 medium heads of cauliflower (about 2 lb. each)
Extra-virgin olive oil
1 tsp. fennel seeds, crushed or roughly chopped
1 tsp. Kosher salt
1 tsp. freshly ground black pepper
½ tsp. orange zest
¼ tsp. garlic powder
1½ cups marinara sauce (we love Rao's)
8 oz. Fontina cheese, sliced (can also sub Swiss, Gruyere, or Mozzarella)
¼ cup Parmesan cheese, grated
Flat-leaf parsley, chopped (for garnish)

Preheat the oven to 450.

Slice your cauliflower into 1½" "steaks" by placing the cauliflower on its stem and slicing through the entire thing to make large pieces. Trim each slice of cauliflower at the base so you get rid of most of the stem and the leaves. Tear any remaining leaves off with your hands.

Place the cauliflower "steaks" on a large baking sheet lined with foil. Drizzle olive oil over both sides of the cauliflower, rubbing it in with your hands.

Combine the fennel seeds, salt, pepper, orange zest, and garlic powder in a small bowl. Sprinkle the rub over each piece of cauliflower and massage into both sides with your hands. Roast at 450 for 30 minutes, until the cauliflower has started to brown.

Remove from the oven and increase the heat to broil (at about 550).

Pour some marinara on each of the cauliflower pieces, top with a slice of Fontina cheese, then a sprinkle of the Parmesan. Broil for 7 minutes, until the cheese melts and the edges have begun to brown.

Garnish with flat-leaf parsley, if desired.



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