

Miso Cauliflower Dip

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*1 small head cauliflower florets
2 tablespoons olive oil
salt (to taste)
pepper (to taste)
1/4 cup water
1/4 cup white miso paste
2 tablespoons lemon juice
1 teaspoon toasted sesame oil*

Preheat the oven to 425 degrees.

On a rimmed baking sheet, toss the cauliflower florets with olive oil. Season with salt and pepper.

Roast until tender and lightly browned, about 45 minutes. Transfer to a food processor.

Puree' the cauliflower with water, miso paste, lemon juice and sesame oil. Thin with more water, if needed.

Per Serving (excluding unknown items): 246 Calories; 27g Fat (95.7% calories from fat); trace Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Fruit; 5 1/2 Fat.