

## **Pan-Roasted Cauliflower with Truffle Oil**

Gregory J Williamson, CEC - Personal Chef

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**1 head cauliflower, cut into manageable chunks**

**2 tablespoons olive oil**

**salt and pepper**

**Truffle oil**

**water or chicken broth (as needed)**

**PESTO**

**4 ounces herbs (basil or cilantro)**

**2 ounces unsalted nuts (pine, pistachio, hazelnuts or walnuts)**

**2 cloves garlic**

**1/2 cup oil (olive, canola or nut)**

**6 ounces cheese (preferably Parmesan)**

For the pesto: Blend the nuts and garlic in a food processor.

Add the herbs and oil. Pulse, being careful not to over process.

Add the cheese and pulse just to incorporate.

Add salt and pepper, if desired.

Transfer the pesto to a bowl. Set aside.

In a skillet, saute' the cauliflower in olive oil until tender. I like it a little carmelized, which will occur if you don't add a little water or broth to the pan.

Season with salt and pepper to taste.

Add as much truffle oil as desired.

Add the pesto to the pan. Toss to coat the cauliflower.

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Per Serving (excluding unknown items): 273 Calories; 27g Fat (86.5% calories from fat); 2g Protein; 7g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 31mg Sodium. Exchanges: 1 1/2 Vegetable; 5 1/2 Fat.