

## Roasted Cauliflower Salad

Oscar · 28/09/2024



### Prep Time

5 mins

### Difficult

Medium

### Servings

30 mins

### Description

Here's a salad that uses roasted cauliflower as the base. Crispy salty bacon adds a great crunchy texture to this sweet and savory salad.

### Ingredients

- - 1 medium head cauliflower
- cut into bite-size pieces - 1 tablespoon olive oil - ½ teaspoon salt
- or to taste - ¼ teaspoon freshly ground black pepper - ½ cup chopped celery - ½ cup raisins - ½ cup shredded carrots - ½ cup mayonnaise - ¼ cup chopped red onion - 2 teaspoons white sugar
- or to taste - ½ cup toasted chopped pecans - 3 strips cooked bacon
- crumbled

### Instructions

1. Preheat the oven to 425 degrees F (210 degrees C) and line a 12 x 18 inch baking sheet with parchment paper. Combine cauliflower pieces
2. olive oil
3. salt
4. and pepper in a large bowl and toss to combine. Spread out seasoned cauliflower in a single layer on the prepared baking sheet. Roast in the preheated oven until the edges of the cauliflower begin to brown
5. 10 to 15 minutes. Remove from the oven and allow to cool
6. slightly
7. about 5 minutes. Combine celery
8. raisins
9. carrots
10. mayonnaise
11. red onion
12. and sugar in the same bowl. Add roasted cauliflower pieces and toss to coat. Transfer salad to a serving bowl and garnish with toasted pecan pieces and crumbled bacon.