



Vegetarian Musakhan

Our very own invention for very special vegetarian customers

Nutrition facts/100 grams of cauliflower: Calories 364, Protein 8g, Carbs 49g, Fat 16g

Cooking process and additional ingredients added at home will affect the total value.

Preparation Time: 10 min, **Cooking Time:** 25



INGREDIENTS

Marinated cauliflower (500 gram)

Onion

Sumac

Olive Oil

Lemon Juice

Pine Nuts

Saj Bread

METHOD

1. Preheat oven to 180 °C.
2. Transfer marinated ingredients to a baking dish and arrange in one layer. Bake uncovered in preheated oven for about 30 minutes or until cauliflower is tender but not falling apart. If getting too dry, moisten with 1 TBS water. Onions must be cooked but not burned.
3. While cooking use about half a tablespoon of olive oil and fry the pine nuts over medium heat until just golden, Set aside.
4. Take out the cauliflower from oven and transfer to large mixing bowl. Add remaining sumac, lemon juice and cooked pine nuts (with oil used to cook it). Toss gently until well mixed.
5. Use your judgment to distribute the cauliflower mixture into equal portions each to be rolled inside a Saj bread
6. Place one Saj bread loaf on counter or a large tray then brush both sides with some of the remaining oil. Carefully transfer some of the cauliflower mixture to the center, fold two sides of the bread over the cauliflower then loosely roll starting from one of the remaining sides. Return the rolled loaf to the baking dish used in the beginning.
7. Repeat until all loaves and cauliflower are done. If there is any remaining oil brush the top of the rolls.
8. Return the baking dish to oven and bake for 10 - 15 minutes or until hot and the bread just starts to change color. Check every 5 minutes and brush with more oil if needed. Remove from oven, rest for 2 minutes then serve hot with salad, yogurt and/or hummus on the side..