



Grilled Cauliflower Steaks with Avocado Chimichurri

4 servings
30 minutes

Ingredients

- 1/2 cup Red Wine Vinegar
- 1 cup Cilantro (thick stems removed)
- 1/4 cup Fresh Oregano (stems removed)
- 4 Garlic (cloves, minced)
- 3/4 cup Extra Virgin Olive Oil (divided)
- 1 tsp Sea Salt
- 1 Avocado (peeled and cubed)
- 1 head Cauliflower (sliced into steaks)

Directions

- 1 Add vinegar, cilantro, oregano, garlic, 2/3 of the olive oil and salt to a food processor and blend until smooth. Occasionally scrape down the sides as needed.
- 2 Stir in the avocado until well coated and refrigerate.
- 3 Brush each side of the cauliflower steaks with the remaining olive oil. Preheat grill on medium heat. Cook the cauliflower steaks for about 5 to 6 minutes per side with the lid closed, or until tender and slightly charred.
- 4 Transfer to plates and top with your desired amount of avocado chimichurri. Enjoy!

Notes

Likes it Spicy, Add a chili pepper or red pepper flakes to the chimichurri.

Leftovers, Refrigerate in an airtight container up to 3 days. Leftover chimichurri will keep up to 1 week.

No Cilantro, Use parsley instead.

No Cauliflower, Use zucchini or portobello mushrooms instead.

No Grill, Roast cauliflower steaks in the oven at 400°F (204°C) for 30 minutes, flipping halfway.

No Food Processor, Use a blender or manually chop the cilantro, oregano, and garlic, then whisk together with the vinegar, oil, and salt.