



Kokkinista dishes are ones made with a red sauce. In this vegetarian version, cauliflower is cooked in a sauce of tomato paste and dill. Caramelizing the cauliflower enhances its sweet taste.

Kokkinisto Kounoupidi (Cauliflower in Sauce)

Ingredients

- 1 cauliflower head
- 1 onion, roughly chopped
- 1 tbsp Kosher salt
- 1 tbsp black pepper
- 4 tbsp fresh dill, chopped
- 1/4 cup olive oil
- 2 tbsp tomato paste
- 2 cups water

Instructions

Clean cauliflower and remove any stems. Cut into quarters. Heat oil in a pot and cook the onion until translucent. Add the cauliflower and fry until it starts to caramelize, turning on all sides (approximately two minutes per side). Turn the cauliflower so the florets face the top. Season with salt and pepper. Add the dill and the tomato paste melted in one cup of the water. Add an additional cup of water and simmer on low heat for one hour or until sauce reduces.

Serves 2 to 4.