



Preparation time: 30 minutes

Cooking time: 30 minutes

### Ingredients for 4

(for a side dish, double for a main dish)

#### Cauliflower:

- 1 cauliflower cut in small florets
- 1 red onion, thinly sliced
- 1 tablespoon sumac (a dark red spice found in any middle-eastern store)
- 1 tablespoon ground cinnamon
- 1/2 cup olive oil
- Salt and pepper

2 pita breads, cut open

#### Yogurt Sauce:

- 2 cups plain yogurt
- 2 tablespoons tahine
- 4 cloves garlic, crushed
- 1 lemon juice
- Salt and pepper

1 cup slivered almonds

Canola oil for frying

## Fatte Arnabit

*This is my vegetarian take on a very popular Lebanese dish (Fatte Djaj) using cauliflower (Arnabit) instead of chicken (Djaj), Fatte meaning pieces of pita bread. It can be used as a main dish or as a side dish.*

*It is a very versatile dish with many variations. You can also use eggplant or chickpeas instead of cauliflower.*

*You need to do this dish on a cold and rainy day as it is quite involved but if you have some time to spare, it is well worth the effort.*

*It mixes the flavors and textures of creamy garlicky yogurt, with roasted nutty cauliflower and crunchy fried pita. Very heavenly if you ask me. You can prepare everything ahead of time and build the dish at the last minute...*

Start with preparing the cauliflower so that while it is broiling, you can fry the pitas.

Spread the cauliflower and red onion on a baking dish. Season with salt and pepper. Sprinkle with cinnamon, sumac and olive oil evenly.



Broil until slightly charred, about 20 minutes. Then remove from heat and set aside.

In the meantime, heat a pan with 1/4 inch canola oil on medium heat. Fry the pitas on each side until golden, about 1 to 2 minutes per side. Transfer to a paper towel and let cool. Cut the pitas in about 1/2 square inch pieces over a baking dish and set aside.

Use the same pan to roast the almonds until golden, about 2 to 3 minutes and transfer to a paper towel.

Mix all the ingredients of the yogurt sauce in a bowl and set aside. Season with salt and pepper.

When you are ready to serve, take the baking dish with the pieces of pita and spread the cauliflower mixture on top. Then spread the yogurt sauce and sprinkle with roasted almonds. Enjoy right away!