

## Kati Roll

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### Ingredients:

- 1 red bell pepper - seeded, stemmed and thinly sliced
- 1 medium red onion - halved and thinly sliced
- 1 tbsp vegetable oil
- Kosher salt and black pepper
- ¼ cup plain whole-milk Greek yogurt
- 2 tsp garam masala
- ⅛ tsp cayenne pepper (optional)
- 1 pound head cauliflower cut into ½ to 1 inch florets
- 4 tbsp store-bought cilantro chutney
- 4 store-bought naan or paratha - warmed

### Instructions:

1. Preheat oven to 500 degrees. Put rack in the middle position.
2. In a large bowl, mix the bell pepper, onion, 1 tbsp oil, ½ tsp kosher salt and ¼ tsp black pepper. Spread evenly in a 9x13 pan.
3. In the same bowl, mix yogurt, garam masala, cayenne, ½ tsp kosher salt and ¼ black pepper. Add the cauliflower and toss to coat. Distribute evenly over the pepper and onions.
4. Roast vegetables for about 25-35 minutes until cauliflower is tender - check it with a fork. Season with salt and pepper to taste.
5. Warm the naan or paratha on a griddle or pan or in the oven. Serve the cauliflower mixture on the naan - like a taco. Dollop with cilantro chutney. Enjoy!

**The story behind this recipe.** My son made this meal for us when we visited. It is super simple to make and absolutely delicious. I suggest weighing your cauliflower and adjusting the amount of yoghurt based upon its weight. I love shopping in the local Indian market. They sell excellent naan and paratha in the frozen section. They are such a great addition to any Indian meal. Chutney is also available in the frozen section. I have also found good substitutes from Middle Eastern stores called cilantro pesto.