

## *Cauliflower with Serrano Ham & Tomatoes*

*Serves 12*

*as part of a tapas buffet*

### *Ingredients*

*1 large head cauliflower (2 1/2 lb), cored and cut into 1-inch florets*

*1/3 cup chopped red onion*

*1/3 cup extra-virgin olive oil*

*1 cup grape or cherry tomatoes, cut into 1/4-inch dice*

*1/4 lb thinly sliced serrano ham, cut into 1/4-inch pieces*

*1 1/2 tablespoons fresh lemon juice*

*1/4 cup finely chopped fresh flat-leaf parsley*

### *Preparation*

*Cook cauliflower in a large pot of boiling salted water until just tender, 4 to 6 minutes. Drain well in a colander, then transfer to a large bowl.*

*While cauliflower boils, cook onion in oil in a 10-inch heavy skillet over moderate heat, stirring occasionally, 2 minutes. Add tomatoes and ham and cook, stirring frequently, until just heated through, about 2 minutes. Remove from heat and stir in lemon juice and parsley.*

*Pour tomato mixture over cauliflower and toss to coat, then season with salt and pepper. Serve warm or at room temperature.*