



potatoes | avocados | fruits | vegetables | grains

fall harvest

CURRIED CAULIFLOWER

A bold, roasted twist to a classic vegetable favorite. Serve alongside Parisian Carrots in Brown Butter Sage Sauce for a sweet and savory side.



ON-TREND: CLASSICS WITH A TWIST, SPICY & BOLD

INGREDIENTS (10 SERVINGS)

¼ cup	Olive Oil
2 Tbsp.	Yellow Curry
1 Tbsp.	Sugar
1 Tbsp.	Lemon Juice
to taste	Black Pepper, fresh-cracked
2 lb. bag	Simplot Classic® Cauliflower (10071179185017), thawed

PREPARATION

1. Preheat convection oven to 400°F. Place a foil-lined ½ sheet pan into oven (the hot pan will help the cauliflower brown more easily).
2. Mix the olive oil, curry powder, sugar, lemon juice, salt and pepper in a large stainless steel bowl. Toss and evenly coat the **Simplot Classic® Cauliflower** in curry and oil mixture.
3. Remove hot pan from the oven and add cauliflower mixture, which should sizzle. Place sheet tray back in oven; cook 10 to 15 minutes or until cauliflower is browned on the edges. Remove from oven and serve hot.

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