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# Curried Cauliflower



## INGREDIENTS (10 SERVINGS)

1/4 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, Thawed (10071179185017)

## 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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