<u>Curried Cauliflower</u> Vegan & Gluten-Free
Offered by Sarah Philipp, Nutrition Consultant

Ingredients (organic whenever possible, please)

1 head of Cauliflower, cut into florets
3 tablespoons Sesame Oil
2 tablespoons of Curry Powder
2 tablespoons Garam Masala
Sea Salt & Freshly ground Black Pepper
Lemon Juice
1/4 cup Cilantro, fresh and chopped

Instructions

Pre-heat oven to 450 degrees

Toss the cauliflower florets in the oil and spices

Roast cauliflower in 450 degree oven on baking sheet covered with aluminum foil. After 15 minutes, remove foil and cook for 15 minutes more.

Squeeze juice of half the lemon, and top with chopped cilantro.

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