

Curried Cauliflower

Recipe By *Estee Kafra*



Cooking and Prep:  45
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegan, Gluten Free,
Vegetarian, Pescetarian, Low
Carb

Source: Family Table by
Mishpacha Magazine

I used fresh cauliflower for this recipe, and cut the florets sideways into small trees, making a pretty side dish. Frozen works well, too, though. Don't be afraid of the interesting spices — the flavor is mellow and not overpowering.

Ingredients (9)

Main ingredients

- 1 head cauliflower or 1 (1-lb./454-g.) bag frozen
- 1/4 cup cilantro leaves (or Italian parsley), for garnish
- 1/3 cup rice vinegar (I like the seasoned one)
- 1/2 cup **Bartenura Extra-Virgin Olive Oil**

- 2 tablespoons plus 1 teaspoon sugar
 - 1 tablespoon curry powder
 - 1/2 teaspoon turmeric
 - 1/2 teaspoon dry mustard (*optional*)
 - 1 teaspoon **Haddar Kosher Salt**
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Start Cooking

Make the Cauliflower

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius). Place all the ingredients except for the cauliflower and cilantro leaves in a jar with a tight lid and shake vigorously to combine.
2. Place cauliflower in a bowl, pour on almost all the dressing, and toss to combine.
3. Lay out cauliflower in a single row on a baking sheet, and bake uncovered for 45 minutes (less if you're using frozen cauliflower). Sprinkle with the last bits of remaining dressing and the chopped herbs.