

Chilled Marinated Cauliflower

From – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

1 medium cauliflower – broken into florets
1/3 cup olive oil
1/4 cup lemon juice
2 garlic cloves – crushed
1/2 tsp salt
1/4 tsp pepper
1/2 cup minced onion
1/2 cup chopped fresh parsley or 2 Tbsp dried parsley
2-3 fresh basil leaves minced or 1/2 tsp dried basil
1 packed cup coarsely grated carrots

- Combine 1/2 cup water, cauliflower, olive oil, lemon juice, garlic, salt, and pepper in large saucepan.
- Bring to a boil, reduce heat, cover, and simmer until cauliflower is tender about 5-10 minutes.
- Transfer to serving bowl and chill.
- Just before serving mix in onion, parsley, basil and carrots.



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