

Cauliflower with Lemon and Olives

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1 large head cauliflower, trimmed and cut into bite-size pieces
2 lemons
2 Tbsp extra-virgin olive oil
1 Tbsp minced shallot
1 Tbsp water
1 tsp chopped fresh (or ¼ tsp dried) thyme
¼ tsp salt
¼ tsp freshly ground pepper
2 Tbsp chopped oil-cured or kalamata olives

- Bring 1” of water to a boil in a large saucepan fitted with a steamer basket. Add cauliflower, cover and steam until tender, about 4 minutes.
- Meanwhile, remove skin and white pith from lemons with a sharp knife. Working over a bowl, cut segments from the membranes. Coarsely chop the segments and transfer to a serving bowl.
- Squeeze juice from the lemon peel and membranes and add 1 Tbsp of the juice to the bowl with the segments.
- Add oil, shallot, water, thyme, salt and pepper to the serving bowl. Stir to combine.
- Add the cauliflower and toss to coat.
- Sprinkle with olives.
- Serve warm or at room temperature.



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