

Stuffed Cauliflower

From – *vegetariantimes.com*

1 cup coarsely chopped onion
½ cup tomato sauce
½ small jalapeño chile, finely chopped
2 Tbsp chopped fresh ginger
2 cloves garlic, coarsely chopped
1 tsp whole cumin seeds
2 Tbsp vegetable oil
1 Tbsp ground coriander
½ tsp ground turmeric
½ tsp cayenne pepper, or to taste
1 tsp lemon juice
½ tsp garam masala
1 large potato, peeled, boiled, and grated
1 medium head cauliflower

- Preheat oven to 400°F.
- Blend onion, tomato sauce, jalapeño, ginger, garlic, garlic, and cumin in blender until paste forms.
- Heat 2 Tbsp oil in skillet over medium-high heat. Add onion paste, and cook 3 minutes, or until mixture comes together in dense mass.
- Stir in coriander, turmeric, cayenne, lemon juice, and garam masala; cook 2 minutes.
- Stir in 1/2 cup water and grated potato.
- Steam whole cauliflower head 5 to 7 minutes. Cool. Press onion mixture all over cauliflower. Set in baking dish.
- Bake 25 minutes.



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