



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Roasted Curried Cauliflower –

1 ½ tbl. extra virgin olive oil

1 tsp. mustard seeds

1 tsp. cumin seeds

¾ tsp. curry powder

¾ tsp. salt

1 large head of cauliflower (about 2 pounds), cut into large florets

Nonstick olive-oil cooking spray

1. Preheat oven to 375°. Coat a rimmed baking sheet with cooking spray. In a large bowl, stir together oil, mustard seeds, cumin seeds, curry powder, and salt. Add the cauliflower, tossing to coat thoroughly with the spice mixture.

2. Arrange cauliflower in a single layer on prepared sheet. Roast until florets are browned on bottom and tender when pierced with the tip of a paring knife, about 35 minutes. Serve hot.

Credit: Martha Stewart Living