

Recipe – Curried Cauliflower

Ingredients:

- 1 head of cauliflower, chopped
- 1 large, red onion, finely chopped
- 1-2 heads of garlic, cloves minced
- 2" chunk of fresh ginger, skinned and minced
- 1 can (14oz.) coconut milk
- 1 T. curry paste
- 1 T. garlic relish
- Olive oil to coat a sauté pan

Directions:

Coat pan with olive oil

Sauté onion and ginger until softened

Add garlic and sauté until fragrant

Add cauliflower and sauté until softened

Add coconut milk and allow mixture to heat

Add curry paste and garlic relish

Cover and simmer 10 minutes to allow flavors to infuse