



Greenmarket Recipe Series

CURRIED CAULIFLOWER

Recipe created by Chef David Stample of In Cucina
www.incucinacooking.com

INGREDIENTS

* 1 head of Cauliflower, Cut into florets

2 Tbsp Curry Powder

*2 Tbsp Garlic, Minced

1/4 Cup Olive Oil

Salt & Pepper to taste

**Ingredients available seasonally at your neighborhood Greenmarket*

INSTRUCTIONS

Preheat oven to 400 degrees. Toss all of the ingredients together in a bowl until the florets are evenly coated with all the seasoning.

Place on a sheet pan and Let roast for 20-25 minutes. Until golden brown.

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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