

Roasted Cauliflower Salad

with Homemade Garlic Croutons & Sunny Side-Up Eggs

We're celebrating autumn's bounty with this salad, featuring mild, hearty cauliflower. We're roasting the cauliflower in olive oil and an intensely flavorful, lightly spicy blend of coriander, ground fennel seeds and Aleppo pepper. Tossed with sautéed kale, garlic croutons and mint and topped with sunny-side up eggs, this meal is the epitome of simple, seasonal elegance. Enjoy, chefs!



Ingredients

- 2 Farm Eggs
- 1 Small Baguette
- 3 Cloves Garlic
- 1 Head Cauliflower
- 1 Lemon
- 1 Red Onion
- ½ Bunch Lacinato Kale
- 1 Large Bunch Mint

Knick Knacks

- 1 Ounce Piave Cheese
- 2 Teaspoons Roasted Cauliflower Spice Blend
(Ground Fennel Seeds, Crushed Aleppo Pepper & Ground Coriander)

Makes 2 Servings

About 650 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min



1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut out and discard the cauliflower core; cut the head into small florets. Halve the baguette lengthwise. Peel the garlic; thinly slice 2 of the cloves and leave the remaining clove whole. Remove and discard the kale stems; roughly chop the leaves. Quarter and deseed the lemon. Peel the onion and cut into wedges; separate the layers. Pick the mint leaves off the stems; discard the stems. Using a fork, crumble the cheese.

2



Roast the cauliflower:

Place the **cauliflower** on a sheet pan. Drizzle with olive oil and season with salt, pepper and the **spice blend**; toss to thoroughly coat. Arrange the seasoned cauliflower in a single, even layer. Roast 20 to 22 minutes, or until tender and lightly browned.

3



Make the garlic croutons:

While the cauliflower roasts, place the **baguette halves** directly onto the oven rack, cut sides up. Toast in the oven 5 to 7 minutes, or until lightly browned and crispy. Remove from the oven and set aside to cool slightly. When cool enough to handle, transfer to a cutting board. Rub the cut side of each baguette half with the **whole garlic clove**; discard the garlic clove. Medium dice the baguette halves.

4



Cook the kale:

While the baguette halves cool, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Add the **kale** and **sliced garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the kale is slightly wilted. Transfer to a large bowl. Wipe out the pan.

5



Cook the eggs:

In the pan used to cook the kale, heat 2 teaspoons of olive oil on medium until hot. Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook, without flipping, 2 to 3 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Remove from heat.

6



Assemble the salad & plate your dish:

To the bowl of cooked kale, add the **roasted cauliflower**, **garlic croutons**, **cheese**, **half the mint** (tearing just before adding) and **the juice of all 4 lemon wedges**. Toss to combine and season with salt and pepper to taste. Divide the **salad** between 2 plates. Top with the **cooked eggs**. Garnish with the **remaining mint** (finely chopping just before adding). Enjoy!