

Curried Cauliflower Steaks

with Black Rice & Thai Basil

In this recipe, we're dressing up seasonal produce with some delicious Thai touches. We're using fruity black rice as the base for our warming curry made with earthy kale, sweet coconut milk and aromatics. At the center of this hearty dish are cauliflower steaks—thick slices of the vegetable roasted to bring out its incredible flavor. It's a simple and delectable way to warm up one of our favorite cold-weather vegetables.



Ingredients

- ¾ Cup Black Rice
- 1¾ Cups Light Coconut Milk
- 3 Scallions
- 1 Bunch Kale
- 1 Head Heirloom Cauliflower
- 1 Lime
- 1 Bunch Thai Basil

Knick Knacks

- 2 Tablespoons Yellow Curry Paste
- 2 Tablespoons Golden Mountain Sauce
- 1 1-Inch Piece Ginger
- ¼ Cup Cashews

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 30 to 40 min



1



Cook the rice:

Preheat the oven to 475°F. Heat a medium pot of salted water to boiling on high. Once boiling, add the **rice** and cook 27 to 29 minutes, or until tender. Drain thoroughly and set aside.

2



Prepare the ingredients:

While the rice cooks, wash and dry the fresh produce. Trim off and discard the stem end and leaves of the cauliflower; cut the head into four 1-inch-thick slices (keeping them as intact as possible). Place the cauliflower on a sheet pan. Peel and mince the ginger. Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops. Remove and discard the kale stems; roughly chop the leaves. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Pick the basil leaves off the stems; discard the stems. Roughly chop the cashews.

3



Roast the cauliflower:

While the rice continues to cook, drizzle the **cauliflower** with oil and season with salt and pepper. Gently turn to thoroughly coat. Arrange the seasoned cauliflower in a single, even layer. Roast 25 to 27 minutes, or until browned and tender. Remove from the oven and set aside in a warm place.

4



Start the curry:

Once the cauliflower has roasted for about 15 minutes, in a large pan, heat 2 teaspoons of oil on medium-high until hot. Add the **ginger, white bottoms of the scallions and as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until fragrant. Add the **kale and 2 tablespoons of water**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted.

5



Finish the curry:

Add the **coconut milk** (shaking the can just before opening) and **Golden Mountain sauce** to the pan of vegetables; season with salt and pepper. Simmer, stirring occasionally, 4 to 6 minutes, or until thoroughly combined and the liquid is slightly reduced in volume. Turn off the heat. Stir in the **lime zest and the juice of 2 lime wedges**; season with salt and pepper to taste.

6



Serve your dish:

Divide the **cooked rice and finished curry** between 2 bowls. Top with the **roasted cauliflower**. Garnish with the **cashews, basil, green tops of the scallions and remaining lime wedges**. Enjoy!