

Buffalo Cauliflower Sandwiches

with Butter Lettuce & Pecan Salad

For dinner tonight, hearty cauliflower stars in a vegetarian spin on the buffalo-style sandwich. After cooking the cauliflower with a bit of butter and hot sauce, we're topping it off with crunchy carrots and celery dressed in sour cream and blue cheese. On the side, we're serving a delicate butter lettuce salad wrapped in a tangy, creamy dressing. (Chefs, depending on what's been harvested at the farms close to you, your cauliflower may be white, purple, orange, green or Romanesco.)

Blue Apron Wine Pairings

Rice Family Vineyards Pinot Gris, 2015
Sommerbosch Pinotage, 2014



Ingredients

- 2 Ciabatta Rolls
- 2 Carrots
- 2 Stalks Celery
- 1 Head Butter Lettuce
- 1 Head Cauliflower

Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Hot Sauce
- 2 Tablespoons White Wine Vinegar
- 2 Tablespoons Roasted Pecans
- ¼ Cup Crumbled Blue Cheese
- ¼ Cup Sour Cream

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 30–40 minutes

1



Prepare the ingredients & make the dressing:

Preheat the oven to 475°F. Wash and dry the fresh produce. Halve the rolls. Peel the carrots; thinly slice on an angle. Thinly slice the celery on an angle. Cut out and discard the cauliflower core; cut the head into small florets. Cut off and discard the lettuce root; separate the leaves. Roughly chop the pecans. In a bowl, combine **half the vinegar**, $\frac{3}{4}$ of the **sour cream** and a drizzle of olive oil; season with salt and pepper to taste.

2



Make the vegetable topping:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **carrots** and **celery**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened. Transfer to a large bowl. Stir in the **cheese**, **remaining vinegar** and **remaining sour cream**. Season with salt and pepper to taste. Wipe out the pan.

3



Cook the cauliflower:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **cauliflower** and season with salt and pepper. Cook, stirring occasionally and loosely covering the pan with foil, 6 to 8 minutes, or until lightly browned and slightly softened. Add $\frac{1}{2}$ **cup of water**. Cook, stirring occasionally and loosely covering the pan with foil, 8 to 10 minutes, or until the cauliflower has softened and the water has cooked off. Add the **butter** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined.

4



Toast the rolls:

Once the cauliflower has cooked for about 10 minutes, place the **rolls** on a sheet pan, cut sides up. Drizzle with olive oil. Toast in the oven 5 to 7 minutes, or until the edges are golden brown. Remove from the oven and carefully transfer to a clean, dry work surface.

5



Assemble the sandwiches:

Top the bottoms of the **toasted rolls** with the **cooked cauliflower** and **vegetable topping** (you may have extra cauliflower and topping). Complete the sandwiches with the roll tops.

6



Make the salad & plate your dish:

Just before serving, in a large bowl, combine the **lettuce** and **pecans**; season with salt and pepper. Add enough of the **dressing** to coat the salad (you may have extra dressing). Toss to combine and season with salt and pepper to taste. Divide the **sandwiches** and salad between 2 dishes. Enjoy!