Chilled Marinated Cauliflower

From – Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce

1 medium cauliflower – broken into florets
1/3 cup olive oil
¼ cup lemon juice
2 garlic cloves – crushed
½ tsp salt
¼ tsp pepper
½ cup minced onion
½ cup chopped fresh parsley or 2 Tbsp dried parsley
2-3 fresh basil leaves minced or ½ tsp dried basil
1 packed cup coarsely grated carrots

• Combine ½ cup water, cauliflower, olive oil, lemon juice, garlic, salt, and pepper in large saucepan.
• Bring to a boil, reduce heat, cover, and simmer until cauliflower is tender about 5-10 minutes.
• Transfer to serving bowl and chill.
• Just before serving mix in onion, parsley, basil and carrots.

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