



DINNERLY



FAST

NO ADDED GLUTEN

Tandoori-Spiced Cauliflower with Cranberry Chutney & Rice Pilaf

 20-30min  2 Servings

For far too long it seems like cauliflower has been the humble wallflower of veggie town. We're so glad to see cauliflower finally coming out of its shell and getting some time in the spotlight. The key to jazzing it up is pairing it with bold flavors—like cranberry chutney and tandoori spice— and maintaining some of its crunchy texture. Mushy cauliflower is sad cauliflower. We've got you covered!

WHAT WE SEND

- cauliflower
- tandoori
- jasmine rice
- fresh ginger
- dried cranberries
- medium red onion
- garlic

WHAT YOU NEED

- apple cider vinegar
- butter ⁷
- kosher salt & ground pepper
- sugar

TOOLS

- rimmed baking sheet
- saucepan

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 840.0kcal, Fat 48.0g, Proteins 9.0g, Carbs 97.0g



1. Cook rice

Peel and finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger**. Heat **1 tablespoon oil** in a saucepan over medium. Add garlic and **all but 2 teaspoons of ginger**; cook until fragrant, 1–2 minutes. Add **rice, 1¼ cups water**, and **½ teaspoon salt**; boil. Cover; cook over low until rice is tender and water absorbed, about 17 minutes. Transfer to bowl.



2. Prep cauliflower & onions

Cover **rice** to keep warm. Preheat oven to 450°F with a rack in the lower third. Peel **onion** and cut into ½-inch wedges through the root end. Cut **cauliflower** into 1-inch florets. In a large bowl, whisk **1 tablespoon tandoori spice** and **3 tablespoons oil** until smooth.



3. Roast vegetables

Add cauliflower, onion, **¾ teaspoon salt**, and **a few grinds pepper**, stirring to coat veggies. Transfer **cauliflower** and **onions** to a rimmed baking sheet. Roast in lower third of oven until vegetables are tender and browned in spots, 20–25 minutes. Remove from oven and cover to keep warm.



4. Cook chutney

Heat **1 tablespoon oil** in same saucepan over medium-high. Add **remaining ginger**; cook until fragrant, 1–2 minutes. Add **dried cranberries, 2 tablespoons vinegar, ⅓ cup water**, and **1 teaspoon sugar**. Bring to a boil. Reduce heat to medium. Cook until liquid is syrupy, 2–3 minutes. Transfer to bowl.



5. Finish & serve

Add **2 tablespoons butter** to **cauliflower** and **onions**, stirring until melted. Fluff **rice** with a fork. Season **chutney** with **a pinch of salt**. Serve **roasted cauliflower** and **onions** with **rice** and **chutney**. Enjoy!



6. Make it ahead!

You're busy, we get it! It's hard to get ahead, but not with this dish! Because you can make the chutney up to 2 days in advance. Just before serving, reheat over low, stirring in 2 tablespoons water.