



DINNERLY



FAST

NO ADDED GLUTEN

Tandoori-Spiced Cauliflower with Cranberry Chutney & Rice Pilaf

 30-40min  4 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

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

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 820.0kcal, Fat 48.0g, Proteins 8.0g, Carbs 93.0g



1. Cook rice

Peel and finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger**. Heat **2 tablespoon oil** in a saucepan over medium. Add garlic and **all but 4 teaspoons of ginger**; cook until fragrant, 1–2 minutes. Add **rice, 2 cups water**, and **1 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 racks in lower third and center positions. Peel **onion** and cut into ½-inch wedges through root end. Cut **cauliflower** into 1-inch florets. In a large bowl, whisk **1½–2 tablespoons tandoori spice** (depending on heat preference) and **6 tablespoons oil** until smooth.



3. Roast vegetables

Add **cauliflower, onions, 1½ teaspoons salt**, and **a few grinds pepper**, stirring to coat veggies. Divide cauliflower and onion between two rimmed baking sheets. Roast on bottom and center oven racks until vegetables are tender and browned in spots, 20–25 minutes, rotating sheets halfway through. Remove from oven and cover to keep warm.



4. Cook chutney

Peel and finely chop **ginger**. Heat **2 tablespoons oil** in the same saucepan over medium-high. Add **4 teaspoons of the ginger**; cook until fragrant, 1–2 minutes. Add **dried cranberries, ¼ cup vinegar, ⅔ cup water**, and **2 teaspoons sugar**. Bring to boil. Reduce heat to medium. Cook until liquid is syrupy, 2–3 minutes. Transfer to bowl.



5. Finish & serve

Add **4 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.