

Tandoori Cauliflower & Sautéed Greens

4 servings

For the Tandoori Cauliflower:

- 6 cups cauliflower, cut into 1" florets (1 large cauliflower)
- 1/3 cup tahini
- 2 tablespoon curry powder
- 1/2 teaspoon Celtic sea salt depending on the salt in your curry powder
- Dash cayenne
- 6 tablespoons water
- 2 tablespoons freshly squeezed lime juice

For the Greens

- 2 bunch greens (chard, collards, kale or mustard) or 2-5 ounce containers of organic power greens or baby kale
- 1 tablespoon ghee or olive oil
- 2 cloves garlic, thinly sliced
- Few pinches red pepper flakes
- 2 teaspoons cider vinegar
- 1/2 teaspoon Celtic sea salt, plus more to taste
- 1 - 15 ounce can chickpeas, drained and rinsed (optional)

Prepare the Cauliflower

- Preheat oven to 400F.
- Whisk together the tahini, curry powder, salt, cayenne, water, and lime juice. Stir until thick.
- Place the cauliflower pieces in a large mixing bowl. Pour the sauce over the florets and mix everything well.
- Transfer the cauliflower (and any sauce in the bottom of the mixing bowl) to a parchment or foil lined baking sheet.
- Bake for 15 minutes. Gently stir the pieces so they brown evenly.
- Bake 15 more minutes or until the cauliflower is tender and a lightly browned

Prepare greens while cauliflower is cooking

- Rinse greens well. Tear or cut leaves away from stems and discard stems. Coarsely chop. (skip this step if buying washed and prepared greens)
- Heat a large skillet over medium low heat. Add oil. Add garlic and red pepper flakes, and sauté briefly about 30 seconds.
- Add greens, a few handfuls at a time, stirring in between, turn the heat up to medium high.
- Stir in vinegar, salt and chickpeas if using. Cover. Cook until just tender, 2-10 minutes, depending on the type of greens and your preference. Add a few drops of water if the pan gets dry before the greens are tender.
- Taste to adjust salt. To serve: Divide greens into 4 serving dishes and top each with the cauliflower Enjoy!