



Truffle Butter-Basted Cauliflower Wedges

with Hollandaise Sauce & Kale Caesar Salad



30-40min



2 Servings

Our secret to a luxurious vegetarian dinner? Truffle dust! Truffle is a mushroom-like ingredient with a slightly garlicky, earthy flavor. Here, we baste cauliflower wedges in truffle-garlic butter, which seeps into the grooves as it cooks. A truffle scented ready-made hollandaise sauce spooned on top continues the decadence with a kale Caesar salad alongside for a restaurant-quality plate. Send the compliments to the chef—you!

What we send

- 1 head cauliflower
- garlic
- ¾ oz Parmesan ¹
- 1 bunch curly kale
- ¼ oz truffle dust
- 2 oz mayonnaise ^{2,3}
- 1 oz walnuts ⁴
- 3 oz hollandaise sauce ^{2,5,1}

What you need

- olive oil
- kosher salt & ground pepper
- 4 Tbsp unsalted butter ¹
- white wine vinegar (or red wine vinegar)

Tools

- microplane or grater
- vegetable peeler
- rimmed baking sheet
- microwave

Allergens

Milk (1), Egg (2), Soy (3), Tree Nuts (4), Fish (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1170kcal, Fat 113g, Carbs 27g, Protein 17g



1. Prep ingredients

Preheat oven to broil with a rack in the top position. Cut **cauliflower** from top to bottom, through core, into quarters. Finely grate **1¼ teaspoons garlic**. Shave **half of the Parmesan** with a vegetable peeler. Strip **kale leaves** from stems; discard stems. Tear or chop leaves into bite-sized pieces. In a large bowl, massage kale with **1 tablespoon oil**; set aside until step 6.



4. Baste & add Parmesan

Flip **cauliflower** so cut sides are facing up; brush all over with **truffle-garlic butter**. Broil on top oven rack until cut sides are deeply browned, 8-10 minutes more. Finely grate **remaining Parmesan** over cauliflower. Broil until Parmesan is browned and crisp in spots, 4-5 minutes. Remove from oven; brush with any accumulated butter from baking sheet.



2. Broil cauliflower

Transfer **cauliflower wedges** to a rimmed baking sheet; drizzle with **1 tablespoon oil** and season all over with **salt** and **pepper**. Position wedges cut side down. Broil cauliflower on top oven rack until deeply browned in spots, 8-10 minutes (watch closely as broilers vary).



5. Make dressing

In a small bowl, whisk to combine **mayonnaise, remaining garlic**, and **1 tablespoon vinegar**. Slowly whisk in **¼ cup oil**; season to taste with **salt** and **pepper**.

On a microwave-safe plate, toss **walnuts** with **¼ teaspoon oil**. Microwave in 1 minute intervals, stirring in between, until evenly toasted and golden, 2-3 minutes total.



3. Make truffle butter

In a small microwave-safe bowl, microwave **4 tablespoons butter** and **1 teaspoon of the grated garlic** until melted and aromatic, 30-60 seconds. Stir in **1 teaspoon truffle dust**.



6. Finish & serve

Toss **kale** with **dressing, walnuts**, and **shaved Parmesan**; season to taste with **salt** and **pepper**. In a small microwave-safe bowl, combine **Hollandaise sauce** and **1 teaspoon truffle dust** (or more, if desired). Microwave sauce in 30-second increments until warm, stirring in between. Spoon **sauce** over **cauliflower** and serve alongside **kale salad**. Enjoy!