

DINNERLY



Garam Masala-Spiced Cauliflower with Cranberry Chutney & Rice Pilaf

 20-30min  2 Servings

For far too long the cauliflower has been the humble wallflower of veggie town. We're so glad to see it 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 garam masala spice—and maintaining some of its crunchy texture. Mushy cauliflower is sad cauliflower. We've got you covered!

WHAT WE SEND

- 1 oz ginger
- 5 oz jasmine rice
- 1 red onion
- 1½ lb cauliflower
- 2 oz dried cranberries
- ¼ oz garam masala

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- butter ⁷

TOOLS

- medium saucepan
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 920kcal, Fat 49g, Carbs 115g, Protein 14g



1. Cook rice

Peel and finely chop **1 teaspoon garlic** and **half the ginger**.

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



4. Cook chutney

Heat **1 tablespoon oil** in reserved saucepan over medium-high. Add **remaining chopped ginger**; cook until fragrant, 1–2 minutes. Stir in **dried cranberries, ½ cup water, 2 tablespoons vinegar**, and **1 teaspoon sugar**. Bring to a boil over high. Reduce heat to medium and cook until liquid becomes syrupy, 2–3 minutes. Transfer to a small bowl; season with a **pinch of salt**.



2. Prep ingredients

Preheat oven to 450°F with a rack in the lower third.

Halve **onion** through the root end; cut into ½-inch wedges. Trim ends from **cauliflower** and cut into 1-inch florets.

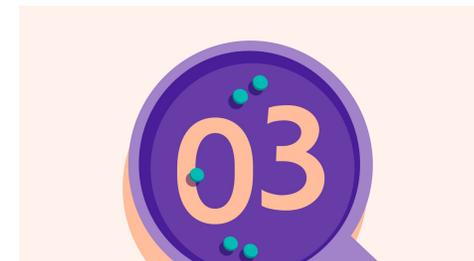
In a large bowl, whisk to combine **1 tablespoon garam masala** and **3 tablespoons oil** until smooth.



5. Finish & serve

To baking sheet with **cauliflower and onions**, add **2 tablespoons butter**; gently toss until combined and butter is melted. Fluff **rice** with a fork.

Serve **garam masala-spiced cauliflower** with **rice** and **chutney** alongside. Enjoy!



3. Roast veggies

To bowl with **garam masala oil**, add **cauliflower, onions, ¼ teaspoon salt**, and **a few grinds of pepper**; stir to coat veggies. Transfer to a rimmed baking sheet.

Roast on lower oven rack until veggies are tender and browned in spots, 20–25 minutes. Remove from oven and cover to keep warm until ready to serve.



6. Make it ahead!

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