



Cheesy Cauliflower Bake

& Spinach Salad with Orange Vinaigrette



30-40min



2 Servings

Cauliflower is having a moment, and we're totally here for it. We especially love cauliflower when it's roasted, which gives it a deep, sweet caramelized flavor. Here, roasted cauliflower is mixed with a creamy cheese sauce, and then baked until bubbly and golden. We serve the luxe dish with a tender baby spinach salad, tossed in a bright, orange vinaigrette to cut the richness. The result? Ah-MAZE-ing!

What we send

- 1 head cauliflower
- 1 oz salted almonds ¹⁵
- 1 orange
- 2 oz cheddar ⁷
- ¾ oz grated Parmesan ⁷
- 3 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷
- all-purpose flour ¹
- 1 c milk ⁷
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar

Tools

- rimmed baking sheet
- microplane or grater
- medium ovenproof skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 570kcal, Fat 43g, Carbs 32g, Proteins 25g



1. Prep cauliflower

Preheat oven to 450°F with a rack in the upper third. Cut **cauliflower** into 1-inch florets.



2. Roast cauliflower

On a rimmed baking sheet, toss cauliflower with **2 teaspoons oil** and season with **salt** and **pepper**. Roast on upper oven rack until cauliflower is browned in spots and tender, about 15 minutes.



3. Prep salad

Coarsely chop **almonds**. Finely grate **1 teaspoon orange zest**. Remove peel from **orange**, then cut orange crosswise into thin slices.



4. Make sauce

Coarsely grate **cheddar**, if necessary. Melt **1 tablespoon butter** in a medium ovenproof skillet over medium-high. Whisk in **1 tablespoon flour** until smooth. Slowly whisk in **1 cup milk**. Cook, whisking constantly, until sauce thickens enough to coat back of a spoon, 3-4 minutes. Remove from heat; add **cheddar**, whisking until completely melted. Season with **salt** and **pepper**.



5. Finish cauliflower

Switch oven to broil. Add **cauliflower** to skillet with sauce, stirring to coat completely. Top with **Parmesan**. Broil on top rack until bubbly and browned in spots, 1-3 minutes (watch closely as broilers vary).



6. Make dressing & serve

In a medium bowl, whisk **1 tablespoon each of oil and vinegar**, **orange zest**, and **a pinch of sugar**; season with **salt** and **pepper**. Add **spinach** to bowl; toss to combine. Top with **chopped almonds** and **orange slices**. Serve **cheesy cauliflower bake** with **salad** alongside. Enjoy!