

MARLEY SPOON



NYC Halal Cart-Style Cauliflower

with Golden Rice & Creamy Garlic Sauce



30-40min



2 Servings

Halal carts line the sidewalks in NYC. The aroma fills the air and draws you in—it's nearly impossible to pass one without getting a plate of carby, meaty goodness. We created a lightened-up vegetarian version that packs that Big Apple flavor. Here, we top golden turmeric rice with roasted baharat-spiced cauliflower, crisp lettuce, tomatoes, and feta. Drizzle the tangy, creamy and garlicky white sauce all over and dive in.

What we send

- garlic
- 5 oz jasmine rice
- ¼ oz turmeric
- 1 head cauliflower
- ¼ oz baharat spice blend ²
- 1 plum tomato
- 1 romaine heart
- 2 (1 oz) sour cream ¹
- 2 oz feta ¹
- 1 oz Buffalo sauce

What you need

- olive oil
- kosher salt & ground pepper
- sugar
- red wine vinegar (or apple cider vinegar)

Tools

- small saucepan
- rimmed baking sheet

Allergens

Milk (1), Sesame (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 52g, Carbs 83g, Protein 19g



1. Make golden rice

Preheat oven to 450°F with a rack in the upper third. Finely chop **2 large garlic cloves**. Heat **1½ teaspoons oil** in a small saucepan over medium-high. Add **rice, half of the chopped garlic** and **¼ teaspoon turmeric**; cook, stirring, 2-3 minutes. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover; cook over low until liquid is absorbed, about 17 minutes. Keep covered.



4. Make garlic sauce

In a small bowl, stir to combine **all of the sour cream, remaining chopped garlic**, and **1-2 tablespoons water** (to reach desired consistency). Season garlic sauce to taste with **salt** and **pepper**; set aside until ready to serve.



2. Roast cauliflower

Trim stem ends from **cauliflower**, then cut crowns into 2-inch florets. Toss on a rimmed baking sheet with **baharat spice blend** and **¼ cup oil**; season with **salt** and **pepper**. Roast on upper oven rack until tender and charred in spots, about 30 minutes.



5. Dress salad

In a large bowl, stir to combine **1 teaspoon vinegar** and **2 teaspoons oil**; season with **salt** and **pepper**. Add **lettuce** and toss to combine.



3. Prep tomato & lettuce

Core **tomato**, then cut into 1-inch pieces. In a small bowl, toss tomatoes with **1 teaspoon oil** and **¼ teaspoon sugar**; season to taste with **salt** and **pepper**. Set tomatoes aside to marinate until ready to serve. Halve **lettuce** lengthwise, then slice crosswise into thin ribbons; discard stem end.



6. Assemble & serve

Fluff **golden rice** with a fork. Serve with **cauliflower, some of the salad**, and **marinated tomatoes** over top. Crumble **feta** over top and drizzle with **garlic sauce** and **Buffalo sauce**, if desired. Serve **remaining salad** alongside. Enjoy!