

CAULIFLOWER SATAY

SATAY SAUCE

3/4 cup	(180 ml) coconut milk
1/2 cup	(125 ml) peanut butter
1/4 cup	(60 ml) lime juice
2 tbsp	(30 ml) honey
1 tbsp	(15 ml) sambal oelek
1 tbsp	(15 ml) soy sauce

CAULIFLOWER

1/2 cup	(125 ml) plain Greek yogurt
2 tbsp	(30 ml) peanut butter
1 tbsp	(15 ml) honey
1 tsp	ground cumin
1 tsp	(5 ml) sambal oelek
2	garlic cloves, chopped
1	cauliflower, cut into florets

GARNISH

1	head Boston lettuce, leaves removed
1	English cucumber, julienned
1	carrot, julienned
2	green onions, sliced
1/4 cup	(40 g) chopped peanuts
1/4 cup	(10 g) cilantro leaves

SATAY SAUCE

In a small pot, bring all of the ingredients to a boil, whisking constantly. Let simmer for 2 minutes or until the sauce thickens. Transfer to a bowl. Cover and let cool. Stir before serving.

CAULIFLOWER

With the rack in the middle position, preheat the oven to 450°F (230°C).

In a bowl, whisk together the yogurt, peanut butter, honey, cumin, sambal oelek, and garlic. Add the cauliflower and toss to coat in the marinade. Transfer the cauliflower to a non-stick baking sheet or a sheet lined with aluminum foil.

Bake for 15 to 20 minutes or until the cauliflower is tender, turning the florets partway through cooking. Finish under the broiler for 3 minutes.

Transfer the cauliflower to a serving platter alongside the lettuce leaves, cucumber, carrot, green onion, peanuts, cilantro, and satay sauce. Everyone can garnish their own lettuce leaves.

PREPARATION
35 MIN**COOKING**
25 MIN**SERVINGS**
4**FREEZES**
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