



Coconut Turmeric Cauliflower

4 servings

30 minutes

Ingredients

480 milliliters Plain Coconut Milk (from the carton)
9 grams Turmeric
6 grams Sea Salt
3 grams Black Pepper
1 head Cauliflower (chopped into florets)
4 grams Coriander (chopped)

Directions

- 1 Heat a skillet over medium heat and add the coconut milk, turmeric, salt and black pepper. Whisk together and let simmer on low.
- 2 Once bubbles start to appear in the sauce, add the cauliflower florets and reduce the heat slightly. Cook covered with a lid for 15 to 20 minutes, or until your desired consistency is reached.
- 3 Divide the cauliflower mixture between bowls. Top with coriander and enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to five days.

More Flavor: Add garlic powder or chilli flakes to the sauce.

Additional Toppings: Top with sesame seeds.