

New York Times **Bestselling Author**

SUSAN MALLERY

## Spicy Manchurian Cauliflower

Ingredients:

- ♥ 1 head of cauliflower, broken into florets
- ♥ 2 t ground coriander
- ♥ 1½ t ground cumin
- ♥ 1 t pepper
- ♥ ½ t ground cardamom
- ♥ ½ t ground cloves
- ♥ ½ t ground cinnamon
- ♥ ¼ t salt
- ♥ 2 t vegetable oil, divided
- ♥ 6 cloves of garlic, minced
- ♥ ¾ C ketchup
- ♥ ⅛ – ½ t cayenne pepper
- ♥ 1 green onion, sliced



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Instructions:

Preheat the oven to 425 degrees. Put the cauliflower in a large Ziploc with 1 t oil. Shake to coat. Add coriander through salt to the bag. Shake to coat. Put cauliflower in a single layer on a large, ungreased baking sheet. Roast for 20 minutes, flipping once.

Meanwhile, heat the remaining oil in a small saucepan. Add the garlic and sauté until fragrant, about 30 seconds. Add the ketchup and cayenne pepper to taste.

Mix the cauliflower with the ketchup mixture, then return to the baking sheet. Roast for another 20 minutes, flipping once. Put in a bowl and toss green onion slices on top.

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