

Cauliflower Potatoes



Ready in 40 min

Serves 2

Ingredients

- ½ cup Cauliflower Crystals (0.5 oz)
- 1 tablespoon coconut oil
- ½ inch fresh ginger root, grated
- ½ teaspoon curry powder
- ½ teaspoon cumin powder
- ½ teaspoon turmeric root, grated
- ½ teaspoon coriander
- 3 small red potatoes, cubed small, about ½ inch
- ¼ cup orange juice
- 1 tablespoon molasses

Preparation

1. In a skillet, warm up the spices in coconut oil.
2. Add potatoes and orange juice.
3. Cover and cook on low for 30 min, or until potatoes are soft. Stir often.
4. Mix in Cauliflower Crystals and molasses.
5. Serve!