

# CREAMY CHIPOTLE CAULIFLOWER



All bold items artfully crafted by Olivelle

Yield: 4

Prep Time: 10 minutes

Cook Time: 20 minutes

## INGREDIENTS:

- 1 Large Head Cauliflower, cut into florets
- 2 Tbsp Cornstarch
- 2 tsp **Chili Verde Flake Sea Salt**
- ¼ Cup **Hatch Chile Infused Olive Oil**
- ¼ Cup Mayo
- 2 tsp **Chipotle Lime Rub & Seasoning**
- 3 Tbsp **Pineapple Habanero Balsamic Vinegar**
- 2 Green Onions
- ½ Cup Cashews, chopped
- 1 Habanero, sliced thin

## INSTRUCTIONS:

1. Preheat the oven to 425 degrees F.
2. Toss cauliflower with cornstarch, olive oil, and sea salt. Arrange on a baking sheet, making sure not to overcrowd and roast for 20 minutes.
3. Meanwhile, mix together mayo, rub and vinegar to make an aioli.
4. After removing cauliflower from the oven, while still hot, toss with aioli mix and transfer to a serving dish. Top with green onions, cashews, and habanero slices.