

## MORTON & BASSETT SPICES®

# Cauliflower Steaks



- 1 cauliflower head
- ¼ cup curly parsley, chopped
- 2 tablespoons olive oil
- 1 cup Parmesan cheese
- ½ teaspoon Morton & Bassett Garlic Powder
- ½ teaspoon Morton & Bassett Coarse Ground Black Pepper
- 1 teaspoon Morton & Bassett Chipotle Chili Powder
- ¼ teaspoon Morton & Bassett Blackened Seasoning

Slice a head of cauliflower in half, then cut 1-inch-thick cross-sections to create “steaks”. One large cauliflower head should create 4 steaks. Set cauliflower steaks into a pan and drizzle with olive oil. Top with M&B Coarse Ground Black Pepper, M&B Chipotle Chili Powder, M&B Garlic Powder, and M&B Blackened Seasoning. Sauté on the stove over medium heat for about 5-7 minutes on each side. When the cauliflower is fully cooked, plate on a serving dish and garnish with grated parmesan and fresh parsley.

Servings: 8 | Time: 45 minutes



[mortonbassett.com](http://mortonbassett.com)

