



SIMPLE, FRESH FARM BOX MEALS

FEB 5, 2024

Simple recipes so we can eat well & support local agriculture

Hot Maple Roasted Potatoes & Cauliflower

YOU'LL NEED

- 1 to 1 & ½ lbs red potatoes
- 2 cloves garlic - peeled
- 1 head cauliflower - in florets
- 2 tsp garlic powder
- 2 tsp onion powder
- 10 sprigs fresh thyme or 1 tsp dry thyme
- Avocado oil for roasting
- 1 C of your favorite cheesy spread
- Fresh parsley for garnish
- Kosher salt

Hot Maple Sauce

- 2 tsp olive oil
- 2 cloves garlic - minced
- 1 sprig of rosemary
- 1/3 cup maple syrup
- 1 tbsp sriracha or your favorite hot sauce
- Juice of half a lemon
- Zest of 1 lemon

ALL YOU HAVE TO DO

- Preheat the oven to 425°F. Fill a large saucepan w/water & bring to a boil. Salt the water, then add the potatoes & garlic clove. Allow the potatoes to boil for 10 min - until they are fork tender. Remove from water, then transfer to a parchment lined baking tray.
- Using a fork lightly press down on the potatoes to rough them up a little. Add 1 tsp each garlic & onion powder along w/half the fresh thyme then drizzle the tray w/oil. Toss to evenly coat then spread the potatoes in a single layer on the baking tray & bake on the top rack for 15 min. Flip & bake another 15-20 min. until crispy around the edges & salt to taste.
- On a separate tray add the cauliflower pieces & the remaining garlic powder, onion powder & thyme. Drizzle the cauliflower w/oil & a generous pinch of salt. Toss to coat then spread out the cauliflower in a single layer on the tray, making sure the cauliflower is placed cut side down on the tray. Bake in the oven on the bottom rack for 20 min., give the cauliflower a quick flip then roast again for 10 min. until the cauliflower is charred on the edges.
- While the vegetables are roasting, heat up the oil in a small saucepan., then add the garlic & rosemary & sauté for about 2 min. until the garlic & rosemary are fragrant. Remove the rosemary then add in the maple syrup, sriracha, & lemon juice. Bring the mixture to a low simmer & allow the sauce to bubble & thicken for about 2-3 min., stirring frequently. Stir in the lemon zest & cook for 1 more minute, then remove from heat. As the sauce cools it will thicken further.
- To assemble, spread your cheesy spread on your serving plate then top w/ the roasted cauliflower & potatoes. When ready to serve drizzle w/ the hot maple sauce, garnish w/parsley & enjoy.



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