

Cheesy Cauliflower Steaks

Ingredients

Farm Fresh Cauliflower

Pendleton Olive Estate 100% Australian Extra Virgin Olive Oil, 60ml

Perfect Italiano Grated Parmesan Cheese, 2 tbsp

G-Fresh Onion Powder, ½ tsp

G-Fresh Garlic Powder, ½ tsp

G-Fresh Smokey Paprika, ½ tsp

G-Fresh Sea Salt & Pepper, (to taste & garnish)

Brunswick Dairy Company Tasty Shredded Mozzarella, 60g

Gourmet Garden Parsley, (to garnish)

Method

Step 1

Preheat your oven to 200°C. Line a baking tray with baking paper.

Step 2

In a small bowl, mix the oil, grated parmesan, spices & salt and pepper.

Step 3

Remove the leaves from the bottom of the cauliflower and leave the stalk in place. Slice the cauliflower in half. Then slice those two pieces in half to create your 'steaks.'

Step 4

Transfer them to the baking tray and brush the oil & spice mixture all over the cauliflower steaks (top, bottom & sides).

Step 5

Place in the oven and bake until fork tender and golden brown.

Step 6

Remove from the oven and sprinkle with the mozzarella cheese. Place back in the oven until all the cheese has melted. Allow to cool slightly & then serve.

Enjoy!



Pic for illustration purposes only. Recipe may vary in appearance to pic.