

ROASTED CAULIFLOWER WITH HAM & GOUDA

- 1 large head Cauliflower, cut into two 1/2-inch thick steaks, scraps reserved
- 2 Tbsp Olive oil
- Salt and pepper to taste
- 6 oz Smithfield® Ham, cubed
- 1/2 cup Gouda cheese, grated
- 1/2 cup Smashed Pea Pesto
- 1/2 tsp of Smoked Paprika for garnish

PEA PESTO

- 1 cup Peas, cooked
- 1 Lemon, juiced
- 1 pinch Red Pepper Flakes
- 1 Tbsp Olive oil
- Salt and pepper to taste

1. Preheat oven to 375°F
2. Brush cauliflower steaks with oil and season with salt and pepper.
3. Bake for approximately 10 minutes.
4. Add ham to baking sheet and cook for 5 more minutes, or until cauliflower is browned.
5. In pot of salted boiling water, cook remaining cauliflower scraps until soft.
6. Transfer to blender.
7. Add Gouda and puree until smooth and creamy.
8. Thin with cooking liquid if necessary.

TO SERVE:

9. Plate cauliflower cream on bottom.
10. Top with roasted cauliflower steak. Add Smashed Pea Pesto and ham. Then garnish with smoked paprika.
11. Smashed Pea Pesto: Combine all ingredients but seasoning in food processor and pulse to chop

roughly.

12. Season with salt and pepper. (Alternatively, roughly chop peas by hand.)

ADDITIONAL INFORMATION

Serving Size	2
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