

# NASHVILLE HOT CAULIFLOWER POWER BOWL



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Hearty quinoa is topped with **Nashville Hot Style Breaded Cauliflower**, hearty chickpeas, crunchy purple cabbage, roasted vegetables including spinach, carrot, mushroom, red bell pepper, and drizzled with a chipotle ranch. Yield: 2 Servings



## Ingredients:

14 Each	<b>Nashville Hot Style Breaded Cauliflower</b> [#1127720], Prepared According to Package Directions
1½ Cups	Quinoa, Prepared
¼ Cup	Chickpeas, Drained and Rinsed
¼ Cup	Purple Cabbage, Shredded
1 Tbsp.	Vegetable Oil

¼ Cup	Spinach
¼ Cup	Carrot, Shredded
¼ Cup	Mushrooms, Sliced
¼ Cup	Red Peppers, Sliced
1 tsp.	Garlic Powder
To Taste	Salt and Pepper
Garnish	Chipotle Ranch

## Directions:

1. Preheat oven to 375° F.
2. In a small mixing bowl, toss the carrots, mushrooms, spinach, red pepper, vegetable oil, garlic powder, salt and black pepper.
3. Place the vegetables on a small sheet pan and roast for 15 minutes.
4. While the vegetables are roasting, add the quinoa to a serving bowl and top with the chickpeas and purple cabbage.
5. Remove vegetables from the oven and place in the bowl.
6. Top it with the **Nashville Hot Style Breaded Cauliflower** and garnish with chipotle ranch.

