

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box :

One of our favorite winter recipes:



Roasted Cauliflower Salad With Watercress, Walnuts and Gruyère

Time: 1 hour

- 1 head cauliflower, cut into bite-size florets
- 6 tablespoons extra virgin olive oil
- 1 1/2 teaspoons kosher salt
- 3/4 teaspoon pepper
- 1 tablespoon sherry vinegar
- 2 bunches watercress, large stems removed
- 1/4 pound Gruyère, diced or grated (about 1 cup)
- 2/3 cup toasted walnuts.

Directions

1. Heat the oven to 400 degrees. In a bowl, toss together the cauliflower, 2 tablespoons olive oil, 1 teaspoon salt and 1/4 teaspoon pepper. Spread the cauliflower on a baking sheet in a single layer. Roast, tossing occasionally, until tender and dark golden, 30 to 35 minutes. Let cool for 10 minutes.
2. In a small bowl, whisk together the vinegar with the remaining salt and pepper, and then whisk in the remaining oil.
3. In a salad bowl, toss the watercress, cheese, nuts and warm cauliflower. Pour the vinaigrette over the salad and toss until well combined.

Yield: 4 servings.

