

Feeds 6 people

#	Unit	Item	Preparation	grams
1	large	cauliflower		
1/3	cup	butter	diced (can be left out to make vegan)	
2 + 2	Tbls.	evoo		
2		apples	diced	
1/4	cups	toasted pumpkin seeds		
1/4	cup	chopped parsley		
1	cup	mire poix (carrot, celery, onion)	sautéed	
1	pinch	chili flakes		
1		lemon juice & zest		
1	cup	vegetable stock		
		salt and pepper		

Directions:

Cut the head of cauliflower into medium size florets

Toss the florets in 2 Tablespoons of oil and roast on a cookie sheet in a 375 degree oven until edges are charred. Approximately 12-15 minutes, Remove from oven and let cool at room temperature.

Shred/grate the center core and any pieces that fall off or are too small

Mix together all the ingredients into a large mixing bowl and toss to evenly coat all the pieces of the stuffing

Fold into a large baking dish

Roast the stuffing at 350 degrees for 15 minutes

Remove from oven and stir the mixture

Place back into the oven for another 15 minutes

Serve hot and enjoy