

## Grilled Tandoori Cauliflower

2 servings

- 1 medium Cauliflower separated into bite size florets
  - 1 large brown or white onions sliced
  - 2 Tablespoons Seven Happy Seeds Tandoori Marinade & Rub
  - 1 Teaspoon salt (or to taste)
  - 3 Tablespoons vegetable oil
1. Mix oil, salt, and Tandoori Marinade & Rub in a bowl.
  2. Place Cauliflower florets and sliced onion in a gallon size ziplock bag.
  3. Drizzle oil and spice mixture a spoonful at a time on vegetables, close the bag and turn it over several times to coat evenly. Set aside at room temperature for 30 minutes.
  4. In the meantime, preheat the oven to 400° F.
  5. Place marinated cauliflower in a rimmed baking tray lined with Aluminum foil, and bake for 40 minutes or until tender (but not mushy).
  6. Serve with pita bread and Cucumber- yogurt raita.



