

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 20 minutes.
4. Set the oven on the broiler setting.
5. Place marinated cauliflower in a rimmed baking tray lined with Aluminum foil, and broil for 20-22 minutes or until tender (but not mushy).

Note: May be grilled or cooked on a grill pan

7. Serve with pita bread and Cucumber- yogurt raita, or make a wrap!



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