

Ingredients:

4 cups cauliflower florets 1 TSP olive oil 2 garlic cloves, minced 2 TBS apple juice 1 TBS parsley, chopped 1 TBS vinegar 1-1/2 TSP paprika 1 TSP salt

Instructions

- 1. In a large saucepan, steam cauliflower for about 8 minutes or until tender.
- 2. Place cauliflower in a large bowl. Cover bowl to keep cauliflower warm.
- 3. In a small saucepan, heat oil. Add garlic and cook for 30 seconds.

CAULIFLOWER with PAPRIKA-GARLIC SAUCE

- 4. Remove from heat; stir in apple juice, parsley, vinegar, paprika and salt.
- 5. Return to heat and cook until heated through.
- 6. Pour sauce over cauliflower; stir gently and serve.

Portion-Per-Serving Information (Serves 4)

Serving size = 1/2 cup = 1 V