



## Cauliflower with Paprika-Garlic Sauce

Basic Lifestyle

### 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

- In a large saucepan, steam cauliflower for about 8 minutes or until tender.
- Place cauliflower in a large bowl. Cover to keep cauliflower warm.
- In a small saucepan, heat oil. Add garlic and cook for 30 seconds.
- Remove from heat; stir in apple juice, parsley, vinegar, paprika and salt.
- Return to heat and cook until heated through.
- Pour sauce over cauliflower; stir gently and serve.

**SERVING INFO:** (Serves 4)

1/2 cup = 1 V

See photo of this recipe at [Instagram](#) and [Facebook](#).