



## **CAULIFLOWER w/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 with a steamer rack, steam cauliflower over boiling water, covered, about 8 minutes or till crisp-tender.

—Meanwhile, for sauce, in a small saucepan cook garlic in hot oil till lightly browned.

—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; toss to coat, and serve.

**SERVING INFO:** (Yields 4 servings) 1/2 cup = 1 V