



## Cauliflower “a lo Criollo” with Chipotle Smashed Carrots and Garlicky Greens

Taking inspiration from Pavo a lo Criollo, a traditional holiday turkey meal, this vegetarian dish will be your holiday centerpiece.

### Ingredients:

#### Cauliflower

2 cups beer (a lager or pilsner are good choices)  
 ¼ cup olive or vegetable oil  
 3 tbsp. lime juice  
 2 tbsp. coriander seeds  
 2 tsp. cumin seeds  
 1 tsp. peppercorns, whole  
 1 tbsp. achiote powder (ground annatto seed)  
 1 bay leaf  
 1 head garlic, cut in half cross-wise  
 1 tbsp. sugar  
 ¼ cup kosher salt  
 1 large head cauliflower, leaves removed

#### Garnishes (optional)

Annatto oil\*, as needed  
 ¼ cup pepitas, toasted  
 ¼ cup pomegranate seeds

#### Smashed Carrots

2 lb. carrots, cut into 1-inch pieces  
 4 tbsp. olive or vegetable oil, divided  
 2 tbsp. lime juice or white wine vinegar  
 1 ea. chipotle in adobo, minced to a paste  
 1 tsp. ground cumin  
 ¼ tsp. ground canela (Mexican cinnamon)  
 ½ tsp. kosher salt, or to taste

#### Greens

Olive or vegetable oil, as needed  
 1 large garlic clove, thinly sliced  
 2 bunches kale, chard, or any hearty leafy-green of your choice, ribs removed, leaves roughly chopped  
 Salt and pepper to taste

## Preparation:

### **Preheat your oven to 375°F**

#### **For the Cauliflower:**

Bring beer, oil, lime juice, spices, bay leaf, garlic, sugar, and 6 cups water to a boil in a large pot. Once just boiling, carefully add the kosher salt, stirring to dissolve and avoid boil-over (you can lower the heat briefly if necessary). Add cauliflower, reduce heat, and simmer, turning occasionally, until a knife easily inserts into center, 15–20 minutes. Using two slotted spoons or a mesh spider, carefully transfer the cauliflower to a rimmed baking sheet, draining well.

#### **For the Smashed Carrots:**

Toss the carrots in 2 tbsp. of the oil to coat. Spread out on a baking sheet and roast until browned and tender, about 20 minutes. Remove the carrots from the oven and coarsely mash with a fork or potato masher (or for a smoother purée, place in a blender or food processor). Stir in the remaining oil, lime juice or vinegar, chipotle, cumin, and canela. Season with salt and set aside.

Increase your oven temperature to 475°F. Place the cauliflower into the hot oven and roast, rotating the sheet halfway through, until brown all over, 30–40 minutes.

#### **For the Greens:**

Add enough oil to coat the bottom of a large sauté pan. Add the garlic slices back to the pan and heat to medium-low. Allow the garlic to cook slowly and evenly until softened, about 3–5 minutes. Add the greens to the pan, season with salt and pepper, and sauté over medium-high heat until the greens are tender, tossing to cook evenly.

#### **To Serve:**

Spread the carrot purée on a platter. Transfer the cauliflower to the platter and brush with some annatto oil (if using). Arrange the greens around or to the side of the carrots and cauliflower, and sprinkle the dish with the pepitas and pomegranate seeds, if desired. Have your guests cut wedges of the cauliflower and place on their plates with the purée.

### **\*Chef Notes:**

Annatto oil is very easy to make, and can add beautiful color and lovely flavor to many dishes. In a small pot add ½ cup vegetable or olive oil and 2 tbsp. annatto seeds (1 oz. package). Heat the oil and seeds together, until it begins to simmer, cook on low for 2 minutes, then turn off the heat and then let them sit until they reach room temperature. Strain the seeds out and discard them.

**Yield:** Serves 4 as an entrée or 8 as a side dish

**Allergy/Dietary Restrictions:** Vegetarian • Vegan • Gluten Free