



Vegan Cauliflower and Cucumber Aguachile

Sponsor: SupHerb Farms®

Servings: 12

Recipe courtesy Chef Christian Hallowell, Bloomin' Brands

Ingredients:

- 2 med cauliflower heads, cut into small florets
- 1 red onion, thinly sliced
- 1 English cucumber, thinly shaved
- 1 bu. cilantro, washed
- 1 c. [SupHerb Farms Jalapeno Pesto \(S'chug\)](#)
- 1 c fresh lime juice
- 1 tbsp. sugar
- 2 tsp. salt
- Lime wedges, for garnish
- Sliced avocado (optional)
- As needed crisp plantain or tortilla chips

Preparation:

1. Steam the cauliflower in a small amount of water for 5-8 minutes, until fork tender but not soft.
2. Remove from heat, drain and let it cool.
3. Place the onion slices in a bowl with ice water for 5 minutes, then rinse well to remove bitterness. Drain.
4. In a blender, combine the *Jalapeno Pesto (S'chug)*, cilantro, ½ c water, the lime juice, sugar and salt. Blend until smooth.
5. Place the cooled cauliflower into a large bowl. Mix it with the aguachile sauce, cucumber and most of the red onions.
6. Refrigerate for 30 minutes to allow the flavors to combine.

7. To service, top the cauliflower aguachile with additional cilantro and garnish with any reserved red onion and lime wedges. Optionally, add avocado slices on top.

8. Serve the cauliflower aguachile with crispy plantain or tortilla chips.

Chef's Note:

Feel free to adjust salt levels according to your taste preference. This refreshing vegan cauliflower aguachile is not only a delightful appetizer but also a perfect light meal for any occasion.

