



ORGANIC CAULIFLOWER SALAD AU GRATIN WITH SUN-DRIED TOMATOES

Ingredients

1 organic Actiture cauliflower	Bread croutons
3 handfuls of baby spinach	Olive oil
20 g sun-dried tomatoes	White wine vinegar
Baby radishes	Pepper
Feta cheese	Salt

Instructions

1. Cut the organic Actiture cauliflower into florets and mix with the olive oil and a good pinch of salt and pepper.
2. Preheat the oven to 195°. Line a baking tray with baking paper, put the organic cauliflower on and roast for 35/40 minutes, stirring a couple of times to ensure browning all over. Turn off the oven and put aside.
3. Put the tomatoes in a bowl with hot water to soak; when tender, strain and set aside.
4. Put the baby spinach, cauliflower au gratin, sun-dried tomatoes, sliced radishes, diced feta cheese and bread croutons into a salad bowl.
5. Dress the salad with olive oil, vinegar and salt...and voilà! The time has now come to enjoy this healthy recipe, the perfect complement to any dish on your table.