



### **Cauliflower Piccata**

1 head cauliflower  
2-3 shallots, diced  
1/3 cup vegetable broth  
1-2 tablespoons Vegetarian Express Golden Broth  
½ teaspoon arrowroot powder  
1/3 cup white grape juice  
1/3 cup fresh lemon juice  
5-6 thin lemon slices  
1/3 cup capers, drained  
1 tablespoon honey or agave

Directions: Preheat oven to 425 degrees. Cut the cauliflower into uniform-sized florets. Line baking sheet with parchment paper and lay cauliflower on it evenly. Spray with olive oil or moisten with some vegetable stock. Top with the lemon slices. Bake 20-25 minutes, turning halfway through to brown both sides. Remove when done and place in serving dish.

Sauce: Dice the shallots evenly and sauté in medium skillet until translucent. Whisk the arrowroot powder and vegetable broth together. Add to shallots and reduce heat. Simmer for 3-5 minutes, stirring frequently. Add the white grape juice, lemon juice, honey, and capers. Simmer another minute. Taste and add more honey if needed. Pour sauce over cauliflower and serve.

*Submitted by Olivia H. of North Carolina*