



## CAULIFLOWER CEVICHE

2 heads cauliflower \*  
¼ cup lime juice  
1 medium Spanish onion, small dice \*  
6-8 Serrano chilies, minced (seeds removed for less heat)\*  
4 large tomatoes, medium diced\*  
1 bunch cilantro stems removed, leaves roughly chopped\*  
Salt and fresh black pepper to taste

Trim off the leaves and the stem of the cauliflower and discard, leaving only the florets. Snap the whole cauliflower into smaller florets and blanch in salted boiling water for 6 minutes, until cauliflower has softened slightly. Remove from pot, drain, and place the cauliflower in cold ice water to stop the cooking process. Once cooled, chop the florets into small dice. Place in a non-reactive bowl, mix in lime juice, refrigerate, and allow flavors to marinate and absorb acid for at least 2 hours. Finally combine the cauliflower with the tomato, onion, Serrano chilies, and cilantro. Season with salt and pepper to taste. Serve with corn tostadas and your favorite hot sauce.

Recipe from Efrain Cuevas

\*Items available at Chicago Downtown Farmstand

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