

# Category:Curry Roasted Cauliflower

Q-307-00

Vegetables

G4G Color Code

green

Sodium Code

moderate

Yield

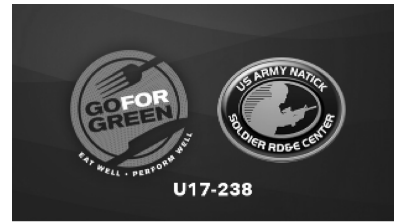
100 Portions

Each Portion

$\frac{3}{4}$  cup (4-1/8 oz)

Pan Size and Number

18 x 26-Inch Sheet Pans (8), 12 x 20 x 2-1/2-Inch Steam Table Pans (4)



## Ingredients

Item	Measure	Weight	Approx Issue
CAULIFLOWER, FRESH, 2½-INCH PIECES	10 gal	30 lb 13 oz	37 lb
OIL, CANOLA	3-½ cup	1 lb 9-½ oz	
CURRY POWDER	1 cup + 3 tbsp	4-¼ oz	
SALT	2 tbsp + 2 tsp	1-¾ oz	

## Nutrition Facts

Calories	108
Carbohydrates	7 g
Sugars*	3 g
Protein	3 g
Fat	9 g
Saturated Fat	0.8 g
Cholesterol	0 mg
Sodium	255 mg
Calcium	32 mg
Fiber	2.9 g

## Directions

1. In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.
2. Combine cauliflower, oil, curry powder and salt and mix well.
3. Place 3 lbs 14 oz (5 qt) on each sheet pan. Arrange the cauliflower in a single layer. Do not crowd cauliflower on the pans.
4. Using a convection oven, roast at 350°F (177°C) on high fan, open vent for 9-10 minutes. Using a spatula, turn the cauliflower over on each pan.
5. Roast for an additional 5-8 minutes until cauliflower is tender and golden brown around the edges. CCP: Internal temperature must reach 145°F (63°C) or higher for 15 seconds.
6. Transfer cauliflower to serving pans. Serve immediately or CP: Hold for hot service at 135°F (57°C).

## Temperature

350°F (177°C)

## Time

15 - 17 min.

## Recipe Notes

1. \*Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar together.