



Marinated Cauliflower

6 servings

INGREDIENTS

- 1 head cauliflower, about 2 pounds, cut into small florets
- 1/4 cup vinegar
- 1/4 cup finely chopped red onion
- 1 tsp Dijon mustard
- 1/2 cup oil
- Salt and pepper to taste
- Optional: 2 TBSP capers and/or chopped parsley

DIRECTIONS

1. Bring a medium pot of salted water to a boil. Working in batches, blanch cauliflower until just tender, about 2 minutes. Drain; transfer to a bowl.
2. Whisk together vinegar, onion, and mustard in a small bowl. Pour in oil in a slow, steady stream, whisking constantly until blended in. Season with salt and pepper. Drizzle vinaigrette over warm cauliflower, and add capers and parsley if desired. Stir to combine.
3. Cover, and refrigerate overnight or up to 1 day. Serve chilled or at room temperature.



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