

# Steamed Head of Cauliflower with Broccoli Pesto

*Serves 4 as an entree and 6 as a side*

## Ingredients

- 1 whole head of cauliflower rinsed, outer leaves removed, stem trimmed flat
- 2 cups broccoli florets well trimmed
- 2 cloves peeled garlic
- 1/2 cup fresh basil leaves
- 1/2 cup flat leaf parsley
- 3/4 cup olive oil
- 1/4 cup grated parmesan cheese
- 3 Tbs. yellow miso
- 1/2 tsp. kosher salt or more to taste
- 1/4 tsp. fresh cracked pepper

## Instructions

1. Add 1 cup water to cooking pot and steam broccoli until bright green and tender.
2. Place broccoli, garlic, basil, parsley, olive oil, salt and pepper in a food processor and pulse until smooth, 3-4 minutes. Adjust the seasonings to taste.
3. Place head of cauliflower, stem side down, in a large pot with 1" of boiling water and 2 Tbs. yellow miso. Steam for 15-20 minutes until cauliflower is slightly tender. Remove cauliflower and water from pot.
4. Place the head of cauliflower on a platter and slice into wedges. Pour the pesto over the top of the wedges and serve.

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