



MEDITERRANEAN LOADED CAULIFLOWER



Crispy **Battered Cauliflower** tossed in za'atar seasoning served with an olive and roasted red pepper relish and hummus. Yield: 4 Servings

Ingredients:

24 Each	Battered Cauliflower [#0282220], Prepared According to Package Directions	2 tsp.	Lemon Juice
¼ Cup	Kalamata Olives, Chopped	½ tsp.	Parsley, Chopped
¼ Cup	Green Olives, Chopped	To Taste	Salt & Black Pepper
¼ Cup	Roasted Red Peppers, Chopped	1 ½ Cups	Hummus
1 tsp.	Garlic, Minced	¼ Cup	Za'atar Seasoning

Directions:

1. Combine the kalamata olives, green olives, roasted red peppers, garlic, lemon juice, parsley, salt and black pepper in a small mixing bowl to make the olive and roasted red pepper relish.
2. Place the hummus into a serving dish and top with the olive and roasted red pepper relish.
3. Toss the **Battered Cauliflower** in the za'atar seasoning in a medium mixing bowl, then place them around the hummus.

