



NASHVILLE HOT CAULIFLOWER POWER BOWL



Hearty quinoa is topped with **Nashville Hot Style Breaded Cauliflower**, hearty chickpeas, crunchy purple cabbage, roasted vegetables including spinach, carrot, mushroom, red bell pepper, and drizzled with a chipotle ranch. Yield: 2 Servings

Ingredients:

14 Each	Nashville Hot Style Breaded Cauliflower [#1127720], Prepared According to Package Directions	¼ Cup	Spinach
1½ Cups	Quinoa, Prepared	¼ Cup	Carrot, Shredded
¼ Cup	Chickpeas, Drained and Rinsed	¼ Cup	Mushrooms, Sliced
¼ Cup	Purple Cabbage, Shredded	¼ Cup	Red Peppers, Sliced
1 Tbsp.	Vegetable Oil	1 tsp.	Garlic Powder
		To Taste	Salt and Pepper
		Garnish	Chipotle Ranch

Directions:

1. Preheat oven to 375° F.
2. In a small mixing bowl, toss the carrots, mushrooms, spinach, red pepper, vegetable oil, garlic powder, salt and black pepper.
3. Place the vegetables on a small sheet pan and roast for 15 minutes.
4. While the vegetables are roasting, add the quinoa to a serving bowl and top with the chickpeas and purple cabbage.
5. Remove vegetables from the oven and place in the bowl.
6. Top it with the **Nashville Hot Style Breaded Cauliflower** and garnish with chipotle ranch.

