



RICED CAULIFLOWER STUFFED PORK LOIN

USING:
Blount Tandoori-Spiced Cauliflower (Item# 24532)

TO START:
Pork Loin – Butterflied
Spoon on Riced Cauliflower
Cover with Basil Leaves
Roll/Tie with Butchers String

TO FINISH:
Bake 350 ° F for 20 minutes



Get Creative
with
RICED CAULIFLOWER

RICED CAULIFLOWER EGG ROLLS

USING:
Blount Sweet & Spicy Cauliflower (Item# 24533)

TO START:
COOK TOGETHER:
Ground Pork – 1 lb
Shredded Cabbage – ¼ Head
Soy Sauce – To Taste
Chili Flakes – To Taste
Sesame Oil – 2 T

TO FINISH:
Fill Wonton Wrappers with a spoonful of the Riced Cauliflower and a spoonful of the pork mixture.
Deep fry at 350° F for 4-5 minutes until extra crispy.

