



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.

