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Cauliflower Eggplant Curry

Ingredients

1 eggplant, peeled and sliced

1 teaspoon ground cumin

1 small head cauliflower, chopped

1/2 teaspoon garlic salt

1/4 cup olive oil

6 fresh basil leaves, sliced

1 teaspoon curry powder

Directions

Preheat oven to 400 degrees F (200 degrees C). Prepare a baking sheet with parchment paper.

Place eggplant and cauliflower in a large bowl with a lid.

Whisk olive oil, curry powder, ground cumin, garlic salt, and basil together in a bowl; pour over eggplant and cauliflower. Place lid on bowl with eggplant mixture and shake until well coated. Arrange eggplant and cauliflower on prepared baking sheet.

Bake in preheated oven until browned and caramelized, about 30 minutes.