



Eat Healthy! Have Fun! Give Back!

Olivia's Baby Arugula and Cauliflower Salad

(Makes 4 servings)

Ingredients

- 2 5-oz. packages Olivia's Organics Baby Arugula
- 2 medium heads cauliflower, cut into bite-sized florets (about 10 cups)
- 2 tbs. extra virgin olive oil
- ¾ tsp. salt
- ¾ tsp. ground black pepper
- 2 tbs. champagne vinegar (or white wine vinegar)
- 1 tbs. Dijon-style mustard
- ¼ c. extra virgin olive oil
- 1 large red onion, thinly sliced
- 4 oz. Parmesan cheese, shaved



Directions

1. Preheat oven to 425°
2. In a bowl, combine the cauliflower florets, 3 tbs. olive oil, 1/2 tsp. salt and pepper. Mix well.
3. Roast, uncovered, for 30-35 minutes, stirring twice. Remove from oven and let cool.
4. In a small bowl. Combine vinegar, mustard and remaining salt.
5. Whisk in the 1/3 cup olive oil.
6. In a large bowl, combine cauliflower, Olivia's Organics Baby Arugula, and the red onion.
7. Add the vinegar mixture and toss gently.
8. Top with the shaved Parmesan cheese and serve at room temperature.