

Grilled Chipotle Lime Cauliflower Steaks

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	large	cauliflower head
1/4	cup	olive oil
2		limes - zested and juiced
2	cloves	garlic - grated
1	teaspoon	honey
2	tablespoons	paprika
1	tablespoon	chipotle powder
1	teaspoon	salt
1/4	cup	cilantro - chopped
		lime wedge

Remove leaves on each cauliflower head and trim stem until you can set it flat on cutting board. Use a large, sharp knife to trim the sides, then cut the cauliflower into 3 to 4 thick "steaks".

Whisk olive oil with the lime juice in a small bowl. Whisk in grated garlic and honey. In a separate bowl, mix the lime zest, paprika, chipotle, and salt.

Heat grill. Brush on side of cauliflower with oil mixture and sprinkle with chile powder mixture. Place seasoned side down and oil and season top.

Cover and grill for 5-6 minutes. Flip. Cook for 5 more minutes.

Serve with cilantro and lime wedges.