

## **Cauliflower with Thai Red Curry Sauce** *(serves 4-6)*

### **Thai Sauce Base**

3 tablespoons fish sauce  
1 tablespoon lime juice plus 1 teaspoon grated zest from 1 lime  
1 tablespoon light brown sugar  
1/8 teaspoon red pepper flakes  
1 cup coconut milk  
2 teaspoons red curry paste

### **Cauliflower**

1 tablespoon vegetable oil plus 1 more teaspoon  
3 pounds cauliflower (about 1 large head), cut into even 3/4-inch florets (about 4 cups)  
2 medium cloves garlic, minced or pressed through garlic press (about 2 teaspoons)  
1/4 inch piece fresh ginger, peeled and minced (about 1 teaspoon)  
2 tablespoons minced fresh basil leaves

**For Thai Sauce Base:** Mix fish sauce, lime zest and juice, sugar, and red pepper in small bowl until sugar is dissolved. Add coconut milk and curry paste to Thai Sauce Base, and whisk in bowl until smooth; set aside.

**To Cook Cauliflower:** Heat 1 tablespoon oil in 12-inch nonstick skillet over high heat until shimmering, 2 to 3 minutes. Add cauliflower and cook, stirring every 10 to 15 seconds, until just barely tender, about 3 minutes.

Push cauliflower to sides of skillet, clearing center of pan. Add remaining teaspoon oil, garlic, and ginger to center of pan and mash with back of spoon; cook until fragrant, about 30 seconds, then stir mixture into cauliflower.

Reduce heat to medium-high; stir in sauce mixture. Simmer, stirring occasionally, until cauliflower is tender, about 5 minutes. Sprinkle with basil; serve immediately.

*(recipe from Cook's Illustrated, via [www.thefrugalgirl.com](http://www.thefrugalgirl.com))*