





# Cauliflower and Brie Gratin

## with Clementine-Cucumber Salad


Deluxe Veggie 30 Minutes





  
Cauliflower  
1 | 2

  
Clementine  
1 | 2

  
Mini Cucumber  
1 | 2

  
Spring Mix  
56 g | 113 g

  
Leek, sliced  
56 g | 113 g

  
Panko  
Breadcrumbs  
1/3 cup | 1/2 cup

  
Brie Cheese  
125 g | 250 g

  
Cream  
56 ml | 113 ml

  
White Cooking  
Wine  
4 tbsp | 8 tbsp

  
Cream Sauce  
Spice Blend  
1 tbsp | 2 tbsp

  
Honey  
1/2 | 1

  
White Wine  
Vinegar  
1/2 tbsp | 1 tbsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Ingredient quantities 56 g | 113 g  
2 person 4 person

**Pantry items** | Milk, unsalted butter, oil, salt, pepper

**Cooking utensils** | Large bowl, large oven-proof pan, large pot, measuring cups, measuring spoons, small bowl, whisk

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

1



## Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Add **10 ½ cups hot water** and **1 tbsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat.
- While **water** comes to a boil, cut **cauliflower** into bite-sized pieces.
- Peel **clementine**, then separate into segments.
- Thinly slice **cucumber**.
- Cut **brie** into ½-inch slices, then remove and discard rind.
- Combine **breadcrumbs** and ½ **tbsp** (1 **tbsp**) **oil** in a small bowl.

4



## Finish sauce

- Sprinkle **Cream Sauce Spice Blend** over **leeks**. Cook, stirring often, until fully combined, 1 min.
- Add **cream**, **brie** and ½ **cup** (1 **cup**) **milk** to the pan. Cook, stirring often, until **brie** is melted, 1-2 min. Season with **pepper** and ⅛ **tsp** (¼ **tsp**) **salt**. (**NOTE:** If mixture is too thick, add more milk 1 **tbsp** at a time until ideal consistency is reached.)

2



## Make dressing

- Add **half the vinegar** (use all for 4 ppl), **half the honey** (use all for 4 ppl) and **1 tbsp** (2 **tbsp**) **oil** in a large bowl. Season with **salt** and **pepper**, then whisk until combined.

3



## Start sauce

- Heat a large oven-proof pan over medium-high.
- When hot, add **2 tbsp** (4 **tbsp**) **butter**, then swirl the pan until melted, 1 min. Add **leeks**. Cook, stirring often, until slightly softened, 2 min.
- Add **cooking wine**. Cook until absorbed, 1 min.

5



## Boil cauliflower and broil gratin

- Meanwhile, add **cauliflower** to the boiling water. Cook, stirring occasionally, until tender, 6-8 min.
- Drain **cauliflower**.
- Add **cauliflower** to the pan with **sauce**, then stir to combine. (**NOTE:** For 4 ppl, or if you don't have an oven-proof pan, transfer cauliflower and sauce to a baking dish before broiling.)
- Sprinkle **gratin** with **breadcrumbs**.
- Broil **gratin** in the **middle** of the oven until golden-brown, 3-4 min.

6



## Make salad and serve

- Meanwhile, add **spring mix**, **cucumbers** and **clementines** to the bowl with **dressing** (from step 2), then toss to coat.
- Divide **salad** and **gratin** between plates.