



### **Baby Golden Cauliflower in Tuscan Tomato Sauce**

- 4 mini or small whole golden cauliflowers
- 1 Tablespoon olive oil
- 1 small onion, chopped
- 1/2 cup wild mushrooms, sliced
- 1/4 cup cooked chopped pancetta, bacon or smoked ham
- 1 (14 oz.) container Italian crushed tomatoes
- 1 Tablespoon Worcestershire sauce

Place cauliflowers in microwaveable dish; bake in microwave oven on high power for about 5 minutes or softened; remove; cover; set aside.

Meanwhile in hot 10 or 12 inch nonstick skillet, spread olive oil to coat; sauté onion until softened; add mushrooms; sauté to soften. Add pancetta, tomatoes, and Worcestershire sauce; bring to a boil over medium heat to combine flavors.

Place cooked cauliflowers into the sauce; serve warm. Yield: Serves 4

**About the Recipe:** What an eye catcher! Everyone will want to try these tiny cauliflowers, a golden gift from nature. The rich Italian sauce smothers the tender vegetables with tasty classic old world tomato flavor.