



Cauliflower Cheesesteak

1 compact head cauliflower
Olive oil spray as desired
Salt and ground black pepper to taste
2 Tablespoons olive oil
1 extra large onion, peeled, sliced
2 to 3 multi-colored bell peppers, seeded, sliced
2 garlic cloves, minced
2 Tablespoons red wine vinegar
3 ounces shredded peppered Monterey Jack cheese
3 ounces shredded American or cheddar cheese
4 hoagie type buns, split, toasted
Serve with: natural multi-colored potato chips

Remove leaves from cauliflower; cut head into 3/4 inch slices. Place on oil sprayed baking sheet; lightly spray oil on cauliflower slices. Season with salt and black pepper to taste. Place any florets on baking sheet with cauliflower steaks. Bake in preheated 375 degree F oven for 15 minutes per side or until brown and tender. Remove from oven.

Meanwhile, heat olive oil in large skillet over medium high to medium heat. Add onions and pepper slices; season with salt and black pepper. Cook medium heat about 15 minutes, stir occasionally until vegetables soften and golden; add garlic; cook to combine flavors for several minutes. Stir in vinegar; remove; set aside.

Remove; discard the center core of cauliflower steaks. Rough chop roasted cauliflower; place close together on baking sheet; sprinkle with mixed shredded cheeses. Replace in 400 degree oven for 10 minutes or until cheeses melt. Remove from oven; toss cauliflower with melted cheese drippings.

To serve: Place cauliflower cheesesteak mixture on each bun; generously top with onion/pepper mixture and bun top. Serve warm with potato chips as desired.

Serves: 4

About the Recipe: Roasted cauliflower is delicious, but when you combine it with lightly peppered melting cheese, heap it into a crunchy toasted bun, and then top it with glistening caramelized onions and peppers, you create an unbelievably delicious veggie sandwich. Who said you couldn't have a cheesesteak sandwich?