





Visit the cafeteria on Local Harvest Day December 14th and receive a free sample of locally-grown

cauliflower!

# HARVEST OF THE MONTH

Although the most popular variety is white, cauliflower is also available in orange, green, and purple. What color do you want your cauliflower to be? Use a colored pencil, pen, marker, or crayon to add color to the cauliflower below.



HARVEST OF THE MONTH

Houston

McAller

## Indian Style Cauliflower + Potatoes (Aloo Gobi)

#### Ingredients:

1 Tbsp. vegetable oil 1 tsp. minced garlic 1 small onion, diced 2 medium potatoes, peeled and cubed 1 lb. cauliflower 1/2 tsp. paprika 1 tsp. ground cumin 1/2 tsp. curry powder 1 tsp. cilantro Salt to taste

#### **Directions:**

Heat oil in a medium skillet over medium heat. Stir in onion and garlic. Cook about one minute until garlic is lightly browned. Add the potatoes. Season with paprika, cumin, curry powder, and salt. Cover and continue cooking 5-7 minutes, stirring occasionally. Mix the cauliflower and cilantro into the saucepan. Reduce heat to low and cover. Stirring occasionally, continue cooking 10 minutes, or until potatoes and cauliflower are tender.

### HARVEST of the MONTH // CAULIFLOWER

Fort Bend ISD is proud to serve locally-grown cauliflower from South Texas. Cauliflower are available throughout the year. Always choose cauliflower that are firm and compact with florets pressed tightly together around the head. A yellow tinge indicates over-maturity.



#### Fort Bend Independent School District Child Nutrition Department

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