



cauliflower kale cakes

cook time:
8

prep time:
25

featured product:
baby kale

create the perfect snack bite with this cauliflower kale cakes recipe! these veggie patties are packed with protein thanks to our baby kale greens and cauliflower. cooking them in a skillet gives them the perfect browning on each side so they're a crispy bite with a soft inside. they'll disappear like hotcakes as an appetizer at your next gathering!



ingredients

4 servings

- 2½ packed cups **organicgirl© baby kale** ?
- ¾ cup **organicgirl© white cheddar dressing**, divided
- 6 cups cauliflower florets (from 1 medium head cauliflower)
- 3 eggs
- 1 tablespoon cornstarch
- ½ teaspoon fine sea salt
- ¼ teaspoon black pepper
- 2 tablespoons preferred vegetable oil

substitutions

? *substitute with* **POWERHOUSE SPINACH BLEND**

directions

1. in a food processor, pulse cauliflower until chopped into very fine pieces. transfer to a medium bowl.

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2. place kale in food processor, pulse until finely chopped.

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3. transfer kale to bowl with cauliflower. stir in eggs, ¼ cup dressing, cornstarch, salt, and pepper.

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4. using a ¼-cup measure to portion, shape cauliflower mixture into cakes.

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5. in a large nonstick skillet heat oil over medium. add cakes in batches and cook, flipping once, until browned on both sides, about 4 minutes per side.

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6. serve cakes hot with remaining ½ cup dressing.

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