



## RICED CAULIFLOWER STUFFED PORK LOIN

### USING:

Blount Tandoori-Spiced Cauliflower  
(Item# 24532)

### TO START:

Pork Loin – Butterflied  
Spoon on Riced Cauliflower  
Cover with Basil Leaves  
Roll/Tie with Butchers String

### TO FINISH:

Bake 350 ° F for 20 minutes



Get Creative  
with  
RICED CAULIFLOWER

## RICED CAULIFLOWER EGG ROLLS

### USING:

Blount Sweet & Spicy Cauliflower  
(Item# 24533)

### TO START:

#### COOK TOGETHER:

Ground Pork – 1 lb  
Shredded Cabbage – ¼ Head  
Soy Sauce – To Taste  
Chili Flakes – To Taste  
Sesame Oil – 2 T

### TO FINISH:

Fill Wonton Wrappers with a spoonful of the  
Riced Cauliflower and a spoonful of the pork mixture.  
Deep fry at 350° F for 4-5 minutes until extra crispy.

