



Tandoori Gyro

Using Tandoori Riced Cauliflower



Makes:
8 servings



Total Cook Time:
30 min

Ingredients:

- 1 4lb bag of Blount's Tandoori Riced Cauliflower (Item#24532)
- 8 Mini Naan Breads
- 1 lb Ground Lamb or Beef
- 5 oz Arugula
- 1 cup Feta Cheese
- 1 cup Pickled Red Onions
- 4 tbsp Red Wine Vinegar
- 1/2 cup Cilantro Chopped
- 2 tbsp Cumin
- 1 tbsp Cayenne
- 2 tbsp Garam Masala
- 3 tbsp Olive Oil
- Salt & Pepper to taste

Cooking Instructions:

1. Preheat oven to 400. Preheat a skillet over medium heat. Preheat a large pot of boiling water.
2. Place the bag of Tandoori Riced Cauliflower into the pot of boiling water for 15-20 Minutes.
3. Pour 1 tbsp of oil in the pan and ground lamb. Break up lamb into small pieces until cooked. Once the lamb is cooked season with Cumin, Cayenne, Garam Masala, Paprika, and season with salt and pepper. Mix in cilantro and take off the heat.
4. Once the bag of Blount Fine Food's Tandoori Riced Cauliflower is hot, remove from the water and pour into a bowl.
5. Warm up naan bread by placing directly on the oven rack for 2-5 minutes.
6. While naan bread is in the oven place the remaining oil and vinegar in a bowl with salt and pepper to taste and toss with the arugula.
7. Top the naan bread with one cup of Blount's Tandoori Riced Cauliflower, then the ground lamb and arugula. Garnish with feta cheese and pickled red onions and enjoy.

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