cauliflower kale cakes

cook time:	prep time:	featured product:
8	**25**	**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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