

CAULIFLOWER

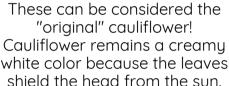
VARIETIES

Amazing Cauliflower

Lavender Cauliflower

FlameStar Cauliflower







Purple cauliflowers bright color makes it a fun nutritious snack - perfect for dipping platters! They are full of vitamins and minerals.



These cauliflower have a pastel orange color and a mild, sweet, and nutty



Cauliflower was originally grown in Asia around the Mediterranean Sea and did not start growing in the US until the 1900s.

Cauliflower is actually a flower that has not fully developed yet.



Cauliflower is full of nutrients and a great source of vitamin C!

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Cauliflower is related to broccoli, cabbage, kale, turnips, and Brussels sprouts.

IDEA FARM NEWS

IDEA Public Schools has 12 IDEA farms that will work to provide the Harvest of the Month and other seasonal produce to IDEA school cafeterias during the 2023-2023 school year.



IDEA Elsa IDEA Edgemere IDEA Donna IDEA Bridge

IDEA Rundberg IDEA San Benito IDEA Monterrey Park IDEA Burke IDEA Eastside IDEA Quest IDEA Horizon Vista IDEA Achieve

IDEA Public Schools



Sticky Sesame Cauliflower



INGREDIENTS

- 1 Cauliflower head, cut into florets
- 1/4 cup of olive oil
- 1/3 cup of soy sauce
- 1/3 cup of honey
- 1/4 cup of rice wine vinegar, or white vinegar
- 1 Tbsp. chopped garlic
- 11/2 tsp. sesame oil
- 1/2 tsp. ginger powder
- 11/2 tsp. cornstarch
- 1/4 cup of water
- Sesame Seeds for garnish
- Diced green onions for garnish

STEPS

- 1. Preheat oven to 450F
- 2. Line a baking sheet with parchment paper and spray with cooking spray.
- 3. Place cauliflower in a large bowl and toss with olive oil.
- 4. Place cauliflower evenly on a baking tray. Place in preheated oven
- 5. Roast for 10 minutes. Stir and roast for another 10 minutes. Remove from oven.
- 6. Make the sauce! In a medium saucepan, combine soy sauce, honey, garlic, vinegar, sesame oil, and ginger. Bring to a boil over medium heat, stirring to ensure sauce doesn't burn.
- 7. Lower heat to low.
- 8. In a small bowl, mix the cornstarch and water. Slowly add to sauce while whisking. Cook for 2 more minutes until thick and glossy. Remove from heat.
- 9. Place cauliflower in a large bowl and pour sauce over the cauliflower. Gently stir to coat the cauliflower.
- 10. Sprinkle with Sesame Seeds and Green Onions (optional)

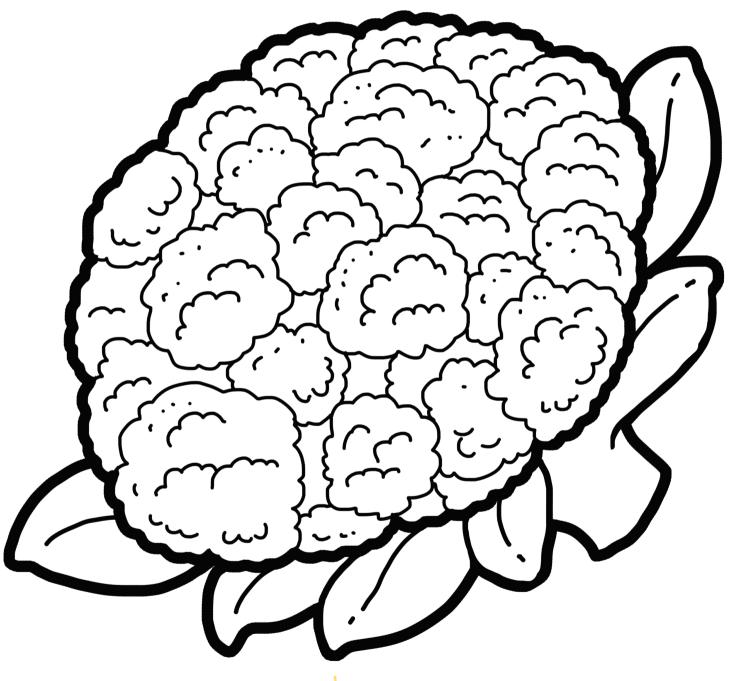
Serving Suggestion: Delicious over steamed rice!



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Coloring Activity

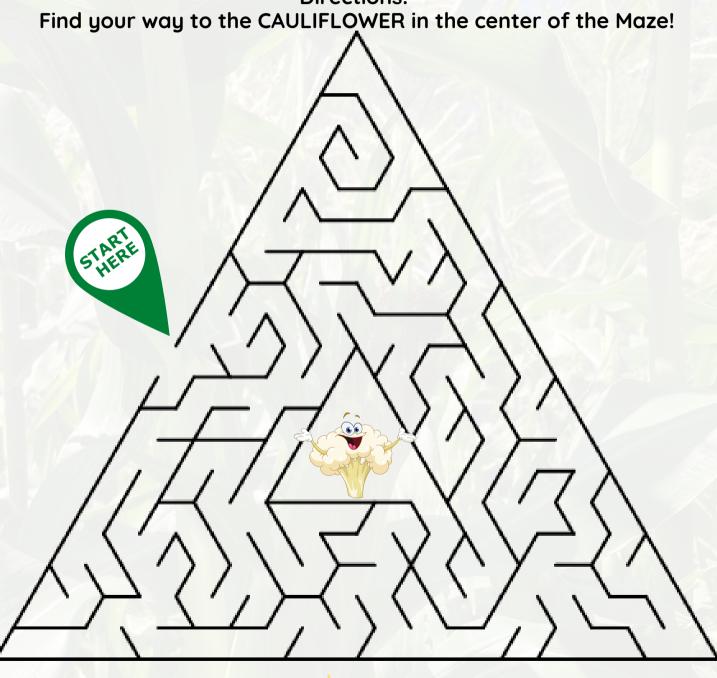






Maze

Directions:







Word Scramble

Directions:
Unscramble the CAULIFLOWER Related Words!

Scrambled Word	Unscrambled Word
1. IARECLWOUFL	
2. TESUQ	
3. DERVAANL	
4. IZAAMGN	
5. BYRAUEFR	
6. HTREAVS	
7. FMARALSTE	A CANAL TO THE RESIDENCE OF THE PARTY OF THE
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12. DELICIOUS	TS3VAAH .
11. NUTRIENTS	YAAUABEE
10. VARIETIES	DNIZAMA .#
P. ANTIOXIDANT	S. LAVENDAR
8. FIBER	S Onest
7. FLAMESTAR	CAULIFLOWER.



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Word Search

Directions:

- Find the CAULIFLOWER related words in the puzzle.
- Words can go in any directions and can share letters as they cross over each other.

C	CAULIFLOWER QUEST FARM VARIETY					LAVENDAR AMAZING FEBRUARY HARVEST						FLAMESTAR FIBER DELICIOUS NUTRIENTS							
Т	Q	V	D	G	Z	V	В	К	R	R	כ	Υ	L	0	S	Р	Ε	0	R
5	В	А	Р	Z	Ν	N	Т	Α	E	G	K	А	R	V	E	F	W	W	G
E	K	R	R	D	F	C	Т	W	G	U	٧	N	Q	А	Υ	F	P	Р	Ε
V	G	I	D	V	E	S	0	G	М	E	Z	Y	J	×	U	В	A	N	G
R	Н	Ε	0	U	Ε	L	Ε	М	N	\times	Q	U	E	5	Т	R	U	R	G
А	Z	T	F	М	F	N	I	D	S	R	Z	I	N	T	Y	G	В	R	М
Н	5	Υ	А	I	Т	L	Ε	C	В	Υ	J	R	U	J	Z	W	A	E	L
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\subset	G	Т	F	I	В	Ε	R	М	\times	\subset	J	0	Ν	I	Ε	×	K)	Q
5	А	Н	G	Ν	I	Z	А	М	А	V	G	Н	Т	В	0	М	Ι	V	Р
L	E	W	В	J	К	Т	L	J	Н	Т	S	C	5	W	Z	Q	Ε	\times	G
Z	L	Z	×	0	F	К	U	I	I	J	К	N	U	T	В	\times	Ν	L	D

