My Global Kitchens

Cauliflower Onion Kugel

Serves 8

Ingredients

- 2 cups peeled and diced white onion, finely chopped
- 1 medium cauliflower (approximately 1.5-2 lbs)
- 5 large eggs
- ½ tsp black pepper
- 1 ½ tsp sea salt
- ½ tsp smoked paprika
- ½ cup olive oil
- 2 Tbsp olive oil to drizzle on top

Instructions

Preheat the oven to 400 degrees with the oven rack in the center.

Remove the outer leaves from the cauliflower and discard. Cut off the tough, round stem at the bottom of the cauliflower and discard. Wash the cauliflower well so no dirt remains, and dry it well.

Slice the entire cauliflower very thinly (approx. ¼ inch). Most of it will crumble into small pieces, but there should be a few slices for the top of the kugel. Save the more intact pieces of cauliflower, then run a knife through the rest to make the pieces a little smaller.

Combine the onion and crumbled cauliflower in a large mixing bowl. Mix the eggs and ½ cup olive oil along with the black pepper, sea salt, and paprika in another small mixing bowl. Pour the egg mixture over the cauliflower mixture and combine well, so the cauliflower mixture is thoroughly coated in the egg/oil/spice mix.

Transfer to an 8 x 10″ oven safe casserole dish. Place the reserved thin slices of cauliflower on top. Drizzle with the remaining 2 Tbsp olive oil.

Bake for 20 minutes at 400 degrees or until golden. Then cover the dish tightly with aluminum foil and lower the temperature to 325 degrees.