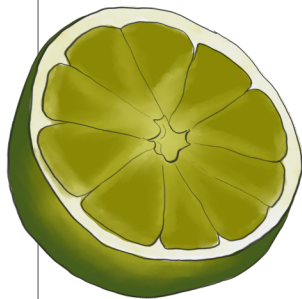


The Olive Experience



The Olive Experience Inc. opened its doors in July of 2017 at 132 Wyndham Street North, and has been thriving ever since! Owners Claire and Rick Zuccato are thrilled to be in Downtown Guelph, as Claire's family has deep roots in the community. Her ancestors, the Clairs (Clair Road is named after them) settled here in the 1820s!

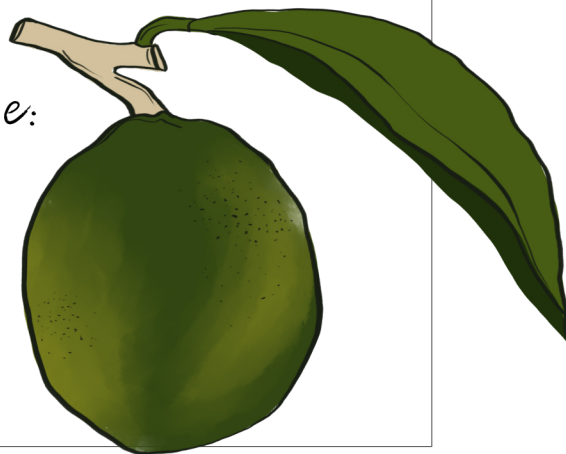
While the store is temporarily closed due to COVID-19, check out their active website for the best in Extra Virgin Olive Oils and real Balsamic Vinegars from Italy, They ship flat rate across Canada, with FREE delivery within Guelph!

Products featured in this recipe:

Coconut White Balsamic Vinegar

Persian Lime Infused Olive Oil

Chipotle Infused Olive Oil



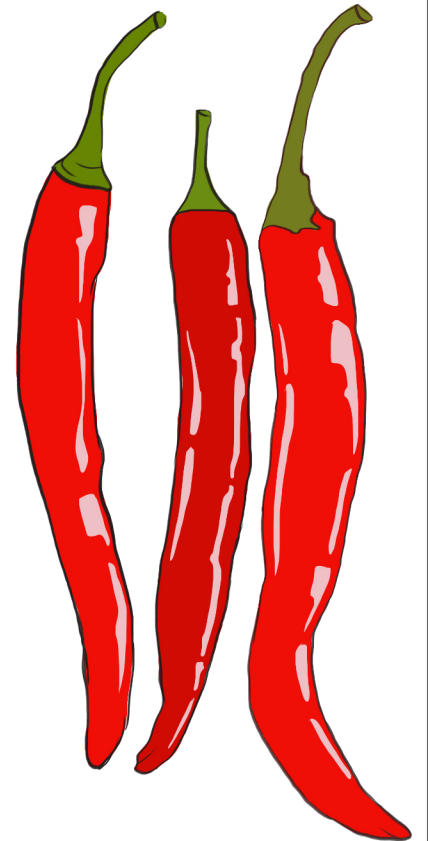
Chipotle Lime Roasted Cauliflower Bites

Created by Chef Connie Raso

Ingredient

- 1 medium head cauliflower, cut into florets (1-1.5 lbs.)
- 1/3 cup Persian Lime Infused Olive Oil
- 1/3 cup Coconut White Balsamic Vinegar
- 1/2 tsp Sardinian Sea Salt
- 1 tsp smoked paprika
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 2 tbsp Chipotle Infused Olive Oil *
- 1 scallion, sliced thinly

* Quantity can be increased or decreased based on personal preference



Directions

1. Preheat oven to 400°F.
2. Add all ingredients except for the scallions and Chipotle Infused Olive Oil in a mixing bowl and toss well.
3. Place seasoned cauliflower on a parchment lined baking sheet and place in oven.
4. Bake for 35-40 minutes, until cauliflower is tender and golden brown.
5. Remove from oven and place on a serving platter and drizzle with Chipotle Infused Olive Oil and sliced scallions.

