



# GOLDEN CAULIFLOWER “RICE”

*Cauliflower “rice” is simply made from cauliflower florets that have been ground into fine, rice-like crumbs in a food processor. It provides a lighter grain-free base to rice pilaf style dishes and is loaded with antioxidant nutrition. This recipe gets its golden color from curry powder, which contains the anti-inflammatory spice, turmeric.*

Serves 2

## Ingredients

- ¼ cup raw slivered almonds
- 2 cups chopped cauliflower
- 2 tablespoons ghee or coconut oil
- ½ yellow onion, chopped
- 3 cloves garlic, minced
- 2 teaspoons curry powder
- ½ teaspoon sea salt
- ¼ cup currants
- ¼ cup chopped fresh cilantro

## Preparation

1. Preheat oven to 350°F. Spread almonds out on a sheet pan and place in the oven until toasted, approximately 3-4 minutes. Remove from oven and set aside.
2. Place cauliflower in the bowl of a food processor affixed with an S-blade. Pulse a few times until it's coarsely chopped and resembles the texture of rice. Set aside.
3. Heat ghee or oil in a large skillet over medium heat. Add onions and sauté for 3-4 minutes, until they begin to soften. Add garlic, cauliflower, curry powder, and salt and cook for an additional 4-5 minutes, stirring frequently.
4. Remove from heat and stir in almonds, currants, and cilantro.

**Cook's notes:** Use orange cauliflower in this recipe, if available, to add additional color and carotenoids. If you don't have a food processor, use the medium to large holes on a box grater to coarsely grate. Raisins can be substituted for currants, if desired.

**AIP adaptation:** Use coconut oil instead of ghee. Omit curry powder because it contains some spices derived from nightshades. Season with lemon or lime juice to taste.

**Nutrients:** B<sub>2</sub>, B<sub>6</sub>, C, E, CA, CU, FE, MG, MN, ZN, GL



# GUIDE TO THE ESSENTIAL THYROID RECIPES

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While this cookbook is targeted specifically towards those who want to nourish their thyroid through optimal nutrition, the recipes were thoughtfully created to appeal to all palates, no matter what your health condition.

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They've been crafted from the most health-supportive, whole food ingredients and are full of color, flavor, and texture. Each recipe is free of gluten, dairy, and highly processed ingredients. (For more information on why gluten and dairy are not recommended for those with Hashimoto's, see the chapters *Gluten and Your Thyroid* and *Dairy and Your Thyroid* in Part One.)

There's no one-size-fits-all way to make these recipes work for everyone, so we made every effort to provide sensible adaptations to modify them to fit the dietary practices listed, whenever possible. Jill and I recognize there are varying therapeutic dietary approaches in the functional and integrative nutrition communities that support thyroid health, so we created user-friendly icons to help you easily decipher the recipes that will fit your individual needs at-a-glance.

In most cases, the adaptation may include simply omitting an ingredient or making a simple ingredient swap to make it compliant. If you're curious to know more about certain ingredients or kitchen tools that may be mentioned, be sure to peruse Part Two: Essential Thyroid Kitchen for additional guidance.

We hope you find these recipes incredibly delicious and nourishing, no matter where you are on your dietary path.



**Vegan.** These recipes are free of all animal products (meat, dairy, fish, and eggs). They feature 100 percent plant-based ingredients such as fruits, vegetables, whole grains, beans/legumes, and nuts and seeds. Some of our recipes include honey although many vegans may choose to omit it.

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**Paleo.** These recipes are free of grains, beans/legumes, dairy, refined sugars, and highly processed oils. They may include fish, grass-fed and pasture-raised meats and eggs, vegetables (including starchy vegetables), fruit, nuts and seeds, and healthful oils.

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**Autoimmune Protocol.** These recipes are free of grains, beans/legumes, dairy, eggs, nuts and seeds, refined sugars, highly processed oils, nightshades (peppers, potatoes, eggplant, tomatoes), spices derived from nightshades (e.g. cayenne, paprika, chili-based spices), and spices derived from seeds (e.g. cumin, nutmeg, fennel, mustard, caraway). Black pepper is not a nightshade so it was not eliminated from our AIP adaptations. But if you're on an AIP diet, we recommend you're midly cautious with its use.

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**Elimination Provocation Diet.** These recipes are safe to eat during a targeted, temporary Elimination Provocation diet, also known as “the gold standard” for sleuthing out food sensitivities. They're free of gluten, dairy, eggs, soy, corn, nightshades, nuts, peanuts (a legume), shellfish, citrus, and refined sugars. See the chapter, *Elimination Provocation Diet Instructions* in Part One for additional information.

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**30 Minutes or Less.** These recipes take a total of 30 minutes or less to prepare.

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## Nutrient Legend

As mentioned in the *Our Springboard* chapter, it was important to Jill and me to do the hard grafting and necessary foundational nutrient research to keep this cookbook from being “just another cookbook” and to make it the most beneficial for you. We spent a great deal of time weeding through the subjective nature of nutrition and sleuthing out the most supportive nutrients for the thyroid and immune system and then researching the foods that are *dense sources* of these nutrients. This research is the heart and soul of this cookbook. You can find a pretty version of our findings at [www.thyroidcookbook.com/nutrition\\_guide](http://www.thyroidcookbook.com/nutrition_guide).

Thus, the foods we’ve chosen to highlight in these recipes possess a broad and substantive thyroid- and immune-supportive spectrum. You can find a legend at the bottom of most of the following recipes—the only ones missing a legend are some of the Nourishing Beverages, of which many can be used to complement a meal or be consumed as an after-meal treat.

Below are the thyroid- and immune-supportive nutrients we identified, including the symbols we incorporated into each recipe, as appropriate. In the chapter, *The Nutritional Heavy Hitters*, we show you how and why these nutrients are so beneficial.

### Nutrients supportive to both thyroid and immune function:

Vitamin A (as beta-carotene)	A(beta)
Vitamin A (as retinol)	A(ret)
Vitamin B <sub>1</sub>	B <sub>1</sub>
Vitamin B <sub>2</sub>	B <sub>2</sub>
Vitamin B <sub>6</sub>	B <sub>6</sub>
Vitamin B <sub>12</sub>	B <sub>12</sub>
Vitamin C	C
Vitamin D	D
Vitamin E	E
Calcium	Ca
Copper	Cu
Iron	Fe
Magnesium	Mg
Selenium	Se
Zinc	Zn
Omega-3 fatty acids	O3

### Additional nutrients supportive to thyroid function:

Iodine	I
Manganese	Mn
Tyrosine	Ty

### Additional nutrients supportive to immune function:

EGCG	Eg
Glutathione	Gl
Lycopene	Ly
Probiotics	Pr
Resveratrol	Rv