

Maple Sriracha Cauliflower

PREP TIME: 5 | COOK TIME: 10-30 MIN | SERVINGS: 2

INGREDIENTS:

- 2 cups cauliflower florets (about 1/2 of a small head of cauliflower)
- 1 tsp oil
- 2 tsp maple syrup
- 2 tsp Sriracha
- 1 tsp soy sauce

DIRECTIONS:

In a large bowl, toss cauliflower with oil, maple syrup, sriracha and soy sauce

Stovetop: In a large skillet, heat oil over medium-high heat. Once hot, add cauliflower in single layer. Let cook for 3-4 minutes, then flip and cook for another 5-6 minutes or until browned.

Oven: Preheat oven to 400F. Spread cauliflower in a single layer on a baking sheet and bake for 20-30 minutes or until golden brown.

Refrigerate any leftovers and enjoy within 2-3 days for best texture.

RECIPE NOTES

- Frozen cauliflower florets can be substituted for fresh

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