

MAPLE SRIRACHA CAULIFLOWER



Prep Time: 5 min

Cook Time: 10-30 min

Servings: 2

INGREDIENTS

- 1/2 small head of cauliflower, cut into florets (about 2 cups)
- 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.

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