

delish

Chili Garlic Fried Cauliflower

by LAUREN MIYASHIRO

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YIELDS: 6

PREP TIME: 0HOURS 10MINS

TOTAL TIME: 0HOURS 35MINS

INGREDIENTS

1/2 c. all-purpose flour, sifted
1/2 c. cornstarch
1 tsp. baking powder
1 c. ice water
1 egg, beaten
Kosher salt
Vegetable oil, for frying
1 head cauliflower, cut into florets
1/3 c. chili garlic sauce
2 tbsp. low-sodium soy sauce
3 tbsp. brown sugar
2 tsp. sesame oil
1 tsp. grated ginger
2 tbsp. sesame seeds
2 green onions, thinly sliced

DIRECTIONS

- 1** In a large bowl, whisk together flour, cornstarch, and baking powder. Add ice water, egg, and 1 teaspoon salt, and stir to combine. The batter should be thin.
- 2** In a large skillet over medium heat, heat about 1/4" vegetable oil until oil is shimmering. Toss cauliflower in batter until fully coated. Working in batches,

add cauliflower, and cook until golden on all sides, about 4 minutes per side. Drain on paper towels and season with more salt, if necessary.

- 3** In a medium bowl, whisk together garlic-chili sauce, soy sauce, brown sugar, sesame oil, and ginger. Toss fried cauliflower in sauce. Sprinkle with sesame seeds and green onions and serve.

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Lauren Miyashiro is the Food Director for Delish.com.

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