

Roasted Sriracha Cauliflower Wings



Ingredients:

1 head cauliflower
¼ cup oil (we used chipotle oil from Fustinis)
2 tbsp sriracha
1 tbsp each rice vinegar, sesame oil, and soy sauce
Cilantro for garnish

Directions:

1. Preheat the oven to 400°F. Lightly grease a sheet pan or line it with parchment paper.
2. Cut the cauliflower into bite sized pieces and put into a large bowl.
3. Add the chipotle oil, sesame oil, soy sauce, rice vinegar, and sriracha to the bowl and toss together until the cauliflower is well coated.
4. Arrange the cauliflower on a baking sheet and roast for 10 minutes. Turn the cauliflower over and roast for another 10 minutes, or until tender.
5. Garnish with the cilantro and serve.

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