

Bang Bang Cauliflower

#cooking/recipe

#2019/November

Best Bang Bang Cauliflower Recipe - How to Make Bang Bang Cauliflower

Ingredients

2 tbsp. sweet chili sauce
1 tbsp. sriracha
Juice of 1 lime
3 cloves garlic, minced
1 medium cauliflower, cut into florets
kosher salt
Freshly ground black pepper
1 tsp. Chopped cilantro, for garnish

Process

Preheat oven to 425°. In a small bowl, whisk together olive oil, sweet chili sauce, Sriracha, lime juice, and garlic.

On a large baking sheet, toss cauliflower in sauce until fully coated. Season generously with salt and pepper. Spread into an even layer and roast until slightly charred and tender, 30 to 35 minutes. Garnish with cilantro and serve.

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: