

Nessralla Farm Halifax

Kung Pao Cauliflower



Inspired by Kung Pao chicken, this meatless recipe should please cauliflower and Chinese-takeout fans alike! Enjoy this saucy, sweet and spicy treat as a snack or pair with rice to make it a meal.

Ready in **about 45 minutes**

Serves **4**

Ingredients

- 1 head cauliflower, cut into bite-sized florets
- ¼ cup soy sauce
- 2 Tbsp brown sugar
- 1 Tbsp sriracha, sambal oelek or chili paste
- 1 Tbsp rice vinegar or apple cider vinegar
- ½ tsp garlic powder
- 2 Tbsp cornstarch dissolved in 1 Tbsp cold water
- Olive oil
- Optional garnish: sesame seeds, chopped scallions

Preparation

1. Preheat oven to 400 degrees. Place cauliflower florets in a large bowl.
2. In a small saucepan, combine the soy sauce, brown sugar, sriracha, vinegar and garlic powder. Bring to a simmer over medium-high heat, stirring often. Add the dissolved cornstarch and continue mixing until the sauce thickens, about 1-2 minutes.
3. Pour sauce over cauliflower florets and stir to evenly coat.
4. Lightly coat a large baking sheet with olive oil. Spread cauliflower on baking sheet so florets are not touching; this will help them crisp.
5. Bake 25-30 minutes until cauliflower is fork-tender. Top with optional sesame seeds and scallions and serve. Enjoy!!!