

RECIPE OF THE WEEK

Roasted Buffalo Cauliflower Bites

Ingredients

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| 1 head of cauliflower | 1 tsp. chili powder |
| - 5 tbsp. olive oil | - 1/2 tsp. kosher salt |
| - 1 tsp. extra virgin olive oil | - 2 tbsp. of your favorite |
| - 1 tsp. garlic powder | hot wing sauce |
| - 1 tsp. paprika | |



Preparation

1. Wash the cauliflower head and break it up into small florets
2. Preheat oven to 425°F
3. Pour some olive oil into cauliflower florets and mix well
4. Mix garlic powder, paprika, chili powder, and salt in a small bowl
5. Add this spice mixture over the cauliflower florets and mix well
6. Make sure all the florets are coated in the spices
7. Put the cauliflowers on a rimmed baking sheet
8. Roast for 20 minutes
9. Add wing sauce and serve
10. You add your favorite blue cheese dressing for dipping
11. Makes about 2 cups
12. Enjoy!

