

CHILI LIME CAULIFLOWER



SERVING SIZE

2



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Cauliflower, (Cut into small florets)	4 Cups	Onion Powder	½ tsp.
Oil	1 tbsp.	Garlic Powder	½ tsp.
Fine Sea Salt	¼ tsp.	Cayenne Pepper (adjust for spice level)	⅛ to ¼ tsp.(adjust for spice level)
Ancho Chili Powder or Homemade Chili Powder	1 tsp.	Green Onion, Finely Sliced	1
Smoked Paprika	1 tsp.	Lime Wedges	2



PREPARATION

- Preheat your oven to 400°F (200°C).
- In a bowl, toss cauliflower florets with oil, salt, chili powder, paprika, onion powder, garlic powder, and cayenne pepper.
- Spread the seasoned cauliflower on a baking sheet in a single layer.
- Roast for 20-25 minutes, stirring halfway, until tender and slightly crispy.
- Sprinkle with sliced green onions and squeeze fresh lime juice over the top.
- Serve hot and enjoy!