





United States Department of Agriculture

ROASTED CAULIFLOWER

Yields 4 servings

Prep Time: 20 minutes

1 medium head of cauliflower

2 tbsp. olive oil

salt to taste

2 tbsp. sweet thai chili sauce

2 tbsp. hot sauce

1 tbsp. lemon juice

1. Cut cauliflower into bite-size pieces. Toss with salt and olive oil. Roast in air fryer at 400°F for 15 minutes.
2. Meanwhile, combine sweet thai chili sauce, hot sauce, and lemon juice in a bowl. Add roasted cauliflower and toss to coat.
3. Return to air fryer for 5 minutes.
4. Serve.

Recipe adapted from © www.eatingwell.com

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