

Bang Bang Cauliflower

- ~ 1/2 cup Panko bread crumbs
- ~ 2 Tbsp. cornstarch
- ~ 2 eggs, beaten
- ~ 1 head cauliflower
- ~ salt & pepper
- ~ 1 Tbsp. garlic powder
- ~ green onion
- ~ 1/4 cup vegetable oil or coconut oil

Sauce:

- ~ 1/4 cup mayo
- ~ 1/4 cup Franks Red Hot Sweet Chili Sauce or Siracha (add more or less to make it as hot as you want)
- ~ 1 Tbsp. rice vinegar
- ~ 2 Tbsp. sugar

1. Slice your cauliflower florets. Mix salt, pepper, and garlic powder into your Panko breadcrumbs in a shallow dish.
2. Set separate bowls aside with eggs and cornstarch. Dip your florets one by one into the cornstarch, and shake off excess. Then dip into egg, and then coat with Panko mixture.
3. After coating all of your florets, warm up your oil in a large frying pan and place all florets in hot oil. Turn with tongs making sure all sides are browned. Set on top of paper towels to remove excess oil. Top with more salt.
4. In a small bowl mix all of your sauce ingredients. Coat your breaded and pan fried florets with sauce top with sprinkles of green onion and serve right away.

Adapted from That's so Michelle

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