

## Honey-Garlic Cauliflower

(Adapted from [delish.com](https://www.delish.com))

1 c. all-purpose flour  
2 c. panko breadcrumbs  
3 large eggs, beaten  
1 head cauliflower, chopped into bite-size florets  
1/3 c. honey  
1/3 c. soy sauce  
2 garlic cloves, minced  
Juice of 1 lime  
1 tbsp. sriracha  
1/4 c. water  
2 tsp. corn starch  
1/4 c. Sliced scallions

Preheat oven to 400° and line a large baking sheet with foil.

In a large bowl, combine flour and cauliflower, toss until fully coated. Set up a dredging station: In one bowl, add panko breadcrumbs and in another bowl whisk eggs and add 2 tablespoons water. Dip cauliflower in beaten eggs, then panko until fully coated. Transfer to a prepared baking sheet and season generously with salt and pepper. Bake until golden and crispy, 20 to 25 minutes.

Meanwhile, make sauce. In a small bowl, whisk together cornstarch and water, until the cornstarch dissolves completely. Set aside. Combine soy sauce, honey, garlic, lime juice and Sriracha in a small saucepan over medium heat. When the mixture reaches a boil, reduce heat and add the cornstarch mixture. Bring to simmer again and cook until sauce thickens, about 2 minutes.

Toss cooked cauliflower in sauce until evenly coated. Return the cauliflower to baking sheet and broil for 2 minutes.

Garnish with scallions and serve immediately.