

Spicy Roasted Cauliflower

Recipe by Katia Martha

Ingredients

1 head of cauliflower
2 tbsp. olive oil
2 tbsp. soy sauce
1 tbsp. sriracha
1 tbsp. maple syrup
2 cloves garlic, chopped

Directions

Preheat the oven to 400 degrees F. Wash the cauliflower well and cut into florets. In a bowl, toss the cauliflower with olive oil, soy sauce, sriracha, and maple syrup. Add garlic and combine well. Add salt/pepper as needed.

Spread the mixture out on a baking sheet. Bake for 20-25 minutes. Flip cauliflower halfway through.