

Recipe of the week



Bang Bang Cauliflower

Ingredients

- 1 medium Cauliflower, cut into florets
- 1/2 cup Coconut milk
- 3/4 cup Bang Bang Sauce
- 3/4 cup flour
- Oil for frying
- Seasoning (1 tbs garlic powder, 1 tsp chili powder, 1 tbs onion powder)
- Salt, pepper to taste

Optional:

- 1 cup panko breadcrumbs

Instructions

- Combine in a bowl the Bang Bang Sauce, flour, coconut milk, seasoning. Mix with a wire whisk or spatula until well combined.
- Add cauliflower florets, season with salt and pepper, mix until well coated. If you use the optional breadcrumbs, coat them as well in the cauliflower mix.
- Heat a pan with oil. Make sure the oil is hot, then add cauliflower and fry for around 2.5 minutes from each side.