

BIG BANG Cauliflower

1 small Head Cauliflower, (bite size florets only)
2-3 tbsp cornstarch
4 tbsp high heat cooking oil (I used organic canola)
1/2 C Veganise
1/4 C Thai Sweet Chili Sauce
1 Clove Garlic, minced fine
1/2 tsp Sriracha Sauce, or to taste

Steam cauliflower in steamer basket about 10 minutes until fork tender. Strain and run under cool water to haul cooking process. Pat dry and toss with cornstarch to coat.

Heat oil over medium high heat in skillet. Add cauliflower and lightly pan fry until lightly crispy and beginning to brown. Remove from heat.

Combine remaining ingredients in separate bowl. Toss in cauliflower and fold in gently to coat. Enjoy!