

Bang Bang Cauliflower

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| 1 | head | cauliflower - cut into florets |
| 4 | cups | panko crumbs |
| 4 | large | eggs - whisked |
| 2 | tablespoons | parsley - finely chopped |
| | | bang bang sauce |
| 4 | tablespoons | sweet chile sauce |
| 4 | teaspoons | hot sauce (sriracha) |
| 1/2 | cup | mayonnaise |
| 2 | tablespoons | honey |

Preheat oven to 400. Dip cauliflower in egg, then roll in panko until coated. Place on baking sheet lined with parchment paper.

Bake 20 minutes until dark golden and crunchy.

Whisk sauce ingredients together. Drizzle over cauliflower. Garnish with parsley.