

# Spicy Cauliflower Stir-Fry

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	head	cauliflower
2	teaspoons	vegetable oil
2	cloves	garlic - minced
2	tablespoons	soy sauce
		juice of 1 lime
2		green onion - sliced
1	tablespoon	sriracha
		lime wedges

Break up the cauliflower into large florets, then use you hand to break into small florets.

Heat a large, heavy skiller over medium-high to high heat. Add the oil, then the cauliflower and garlic. Stir the cauliflower around in the pan, allowing it to get very brown in spots. Cook for 3 minutes, then turn heat to low.

Add soy sauce, lime juice and most of green onions, reserving the rest for serving. Stir in and cook for 1 minute, then add hot sauce an stir.

Serve in a bowl and sprinkle with onions and garnish with wedges.