

Ordinary Vegan Hot & Spicy Cauliflower Buffalo Wings

Prep time	Cook time	Total time
10 mins	20 mins	30 mins

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Serves: 4

Ingredients

- 1/8 cup extra-virgin olive oil
- 2 tablespoons soy sauce
- 2 tablespoon rices vinegar
- 2 tablespoons Sriracha sauce
- 1 head of cauliflower, leaves removed, cut into florets
- chopped fresh cilantro, for garnish

Instructions

1. Preheat the oven to 400 degrees F. Spread baking paper on a cooking sheet or lightly grease one.
2. In a large bowl, combine the oil, soy sauce, rice vinegar and Sriracha sauce.
3. Gently add the cauliflower to the bowl and coat with marinade.
4. Arrange the cauliflower on a baking sheet and roast for 10 minutes. Turn and roast for another 10 minutes, or until tender.
5. Garnish with fresh cilantro and serve.

Recipe by Ordinary Vegan at <http://www.ordinaryvegan.net/buffalowings/>

