

BUFFALO CAULIFLOWER BITES

YIELD: 4-5 SERVINGS

TIME: 1 HOUR

INGREDIENTS

1 cup all-purpose flour

2 tsp Spicewalla Harissa

Pinch of Salt

Pinch of Spicewalla Black Pepper

1 ¼ cup buttermilk

2 cups Panko breadcrumbs

1 head cauliflower, cut into 1-2" florets

2 Tbs unsalted butter, melted

½ cup hot sauce, we used Crystal

- ★ Preheat oven 400*
- ★ Combine flour, Spicewalla Harissa, salt and pepper in a large mixing bowl.
- ★ Add buttermilk and stir to incorporate; batter should be thick but pourable. Add more buttermilk if needed.
- ★ Pour Panko into a separate bowl, set aside.
- ★ Add cauliflower florets to buttermilk mixture and gently stir, making sure to coat them completely.
- ★ Working one at a time, remove each floret from the batter and shake off excess. Dip into the bowl with the panko crumbs, turning to cover each side and place on a parchment-lined baking sheet, leaving at least 2 inches between each one to ensure crispiness.
- ★ Bake for 40 minutes, flipping halfway through.
- ★ Make buffalo sauce: Combine melted butter and hot sauce in a large bowl, stir to combine.
- ★ Remove cauliflower from the oven and place florets into the bowl with the hot sauce, toss to coat.
- ★ Serve immediately with your favorite wing dipping sauce & celery.