










# Spicy Maple Sriracha Cauliflower

This recipe delivers a delightful balance of sweet and spicy flavors in a simple yet satisfying dish. Perfectly roasted to golden perfection, it's a quick and easy meal or side that's sure to impress.

 Dinner

 Vegan

 Side Dish

 <b>Prep Time</b>	 <b>Cook Time</b>	 <b>Servings</b>
10 Minutes	30 Minutes	Four Person
 <b>Difficulty</b>	 <b>Diet</b>	 <b>Ingredients</b>
Easy	Vegetarian	10

## Directions

- Preheat your oven to 425°F (220°C) and line a baking sheet with parchment paper.
- In a large bowl, combine olive oil, maple syrup, Sriracha, garlic powder, onion powder, salt, and pepper. Whisk together until well mixed.
- Add the cauliflower florets to the bowl and toss them gently until they are evenly coated with the sauce mixture.
- Spread the coated cauliflower in a single layer on the prepared baking sheet. Roast in the oven for 25-30 minutes, stirring halfway through, until they are golden brown and tender.
- Once done, remove from the oven and garnish with chopped parsley if desired. Serve warm with a squeeze of lemon for an added fresh touch.

## Ingredients

Name	Measurement	Quantity	Notes
Sriracha Sauce	Tablespoons	1-2	Adjust to taste
Olive oil	Tablespoons	3	N/A
Maple syrup	Tablespoons	2	N/A
Lemon	Other	N/A	Wedges (optional)
Salt	Other	N/A	To taste
Onion powder	Teaspoons	1	N/A
Cauliflower	Large	1	Cut into florets
Parsley	Other	N/A	Fresh, chopped (optional)

Name	Measurement	Quantity	Notes
Pepper	Other	N/A	To taste
Garlic powder	Teaspoons	1	N/A