

Easy Crispy Cauliflower Bites

INGREDIENTS

- 1 medium head cauliflower, cut into bite-size florets
- 1 cup unsweetened soy milk
- 1 cup all-purpose flour
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp smoked paprika
- ½ tsp salt
- ½ tsp black pepper
- Oil for frying (vegetable, avocado, or canola)

DIRECTIONS

1. over medium heat, add oil to a pan and heat to 350°F
2. In a bowl, whisk together all ingredients except cauliflower.
3. Batter should resemble pancake batter consistency to coat the cauliflower.
4. Dip each floret into the batter, letting excess drip off.
5. Carefully place florets into hot oil (don't overcrowd).
6. Fry 3-4 minutes per side until crispy and golden.
7. Remove each piece from the hot oil and place on paper towels or a rack. Sprinkle lightly with salt while hot.

Coat with your favorite sauce and enjoy.