

# Buffalo Cauliflower



## INGREDIENTS:

- 1 head cauliflower, cut into florets
- 2 tbsp Frank's Red Hot Sauce
- 1 ½ tsp maple syrup
- 2 tsp olive oil
- 3 tbsp nutritional yeast
- ¼ tsp salt
- 1 tbsp cornstarch

## INSTRUCTIONS:

1. Preheat the oven to 415 degrees F and line a baking sheet with parchment paper.
2. Whisk everything but the cauliflower together in a bowl.
3. Add cauliflower and toss to coat evenly in the sauce.
4. Spread cauliflower evenly onto the baking sheet.
5. Roast for 40 minutes, turning halfway through, or until the cauliflower is tender with golden, dark brown edges.
6. Enjoy!

