

## **Cauliflower Bites**

## **Ingredients:**

- **12 oz** Frozen Cauliflower
- 1 Cup Flour
- 1 Cup Milk
- **2 Tbsp** Garlic Powder
- 2 Tbsp Smoked Paprika
- <sup>1</sup>/<sub>2</sub> Cup Hot Sauce of your choice

## **Instructions:**

- 1. Take the cauliflower out of the freezer the night before and let the bag thaw out in the fridge.
- 2. When ready to cook, preheat oven to 350°F.
- 3. Mix the flour, milk, garlic powder, and smoked paprika in bowl to make a batter.
- 4. Add the cauliflower to batter mixture and mix until well combined.
- 5. Bake cauliflower for 30 minutes. Remove from oven and coat the cauliflower in the hot sauce.
- 6. Add cauliflower back to oven at 350°F for an additional 10 minutes. Remove from oven once down.
- 7. Serve and enjoy!