



Buffalo Cauliflower Bites

ingredients

- 1 head cauliflower, cut into florets
- ½ cup flour
- ½ cup Frank's hot buffalo sauce
- 2 Tbsp melted butter
- Chopped scallions for garnish, optional
- ½ tsp black sesame seeds for garnish, optional
- Sour cream for dipping

directions

- Preheat oven to 400°F
- Toss cauliflower florets in flour
- Bake for 20 minutes
- Mix buffalo sauce and melted butter
- Toss baked cauliflower in the sauce
- Bake for an additional 10 minutes
- Top with scallions and sesame seeds