

## **Crispy Buffalo Cauliflower**

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### **Ingredients**

- 1 head cauliflower
- 4 scallions, chopped

### *Batter:*

- 2/3 cup AP flour
- 1 Tbsp paprika
- 2 tsp garlic powder
- 1 tsp salt
- 1 tsp pepper
- 1/2 Tbsp olive oil

### *Sauce:*

- 1 stick butter
- Frank's hot
- Sweet chili sauce

1. Preheat the air fryer to 400 degrees.
2. In a bowl, combine flour, paprika, garlic powder, salt, and pepper.
3. Add room temperature water slowly, and whisk to a pancake batter-like consistency.
4. Whisk in olive oil.
5. Break down the cauliflower into florets.
6. Add enough cauliflower to the batter to prepare enough for one layer in the air fryer. Evenly coat, then add florets to the air fryer, one at a time, without touching.
7. Cook the cauliflower at 400 degrees for 15 minutes.
8. Meanwhile, make the sauce. In a large saucepan, fully melt 1 stick of butter.
9. Whisk in equal parts Frank's hot sauce and sweet chili sauce; let the sauce reduce down and thicken.
10. Once the cauliflower is fully cooked, removed from the air fryer and place in a clean bowl.
11. Toss the warm, crispy cauliflower in the sauce. Plate, top with chopped scallions, and enjoy!