**ROASTED CAULIFLOWERS**

Yields 4 servings
Prep Time: 20 minutes

1 medium head of cauliflower
2 tbsp. olive oil
salt to taste
2 tbsp. sweet thai chili sauce
2 tbsp. hot sauce
1 tbsp. lemon juice

1. Cut cauliflower into bite-size pieces. Toss with salt and olive oil. Roast in air fryer at 400°F for 15 minutes.

2. Meanwhile, combine sweet thai chili sauce, hot sauce, and lemon juice in a bowl. Add roasted cauliflower and toss to coat.

3. Return to air fryer for 5 minutes.

4. Serve.

Recipe adapted from © www.eatingwell.com

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