

Cauliflower Buffalo Wings

Ingredients:

- 1 head of cauliflower, washed and patted dry
- ½ cup all-purpose/gluten free flour
- ¼ teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup Panko

Sauce:

- ½ cup vinegar based hot sauce (franks)
- 1 teaspoon garlic powder
- 2 tablespoons maple syrup (add more to taste)

Instructions:

- 1. Preheat oven to 450F. Prepare a baking sheet with a layer of tinfoil greased to prevent messes and sticking.
- 2. Cut cauliflower into smaller bite sizes florets.
- 3. In a medium bowl, whisk flour, milk, salt, black pepper, and garlic powder.
- 4. In a separate bowl, place the panko bread crumbs.
- 5. One at a time, dip cauliflower florets in milk better, shaking off any excess batter. Toss florets into panko until well coated. Place on baking sheet.
- 6. Bake for 20 minutes.
- 7. Over high heat, mix all sauce ingredients into a small pot. Bring to boil for 2-3 minutes.
- 8. Add sauce and enjoy!!

Prep Time: 15 minutes

Cooking Time: 20 minutes

- *Equipment:* 2 shallow bowls
- paring knife cutting board measuring spoons small pot cookie sheet aluminum foil Tongs

Servings: 6 *Serving Size:* 5 wings



Nutrition	117	•	0.8g Saturated	16.5g	6.1g	5.6g
Facts:	Calories,		Fat,	Carbohydrates,	Protein,	Fiber,
	- 0	1498r Sodiur	0			

Check out our blog at <u>www.cookingoncampus.arizona.edu</u> to find past recipes and a list of upcoming classes! For more info about nutrition and what to eat on campus, go to <u>www.health.arizona.edu</u>, click Health Promotion, then Nutrition.



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Variations:

- Use any flour (all purpose, bread flour, Italian bread crumbs, GF bread crumbs, etc.)
- Swap out cauliflower for broccoli to spice up micronutrients

Nutrition1172.1 g0.8g Saturated16.5g6.1g5.6gFacts:Calories, Fat, Fat, Fat, Carbohydrates, Protein, Sugar, Sodium.1498mg1498mg1498mg

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