

## **Spicy Cauliflower Bites with Chipotle Aioli**

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A complete preface, I ate the entire pan of these Spicy Cauliflower Bites minutes after they came out of the oven and I have zero shame about the situation. It's an insanely easy recipe to prepare, the flavor is not to be played with, and it's pretty healthy for you. This recipe will most definitely be front and center the next time I host a party.

Serves: 4

Prep Time: 10 minutes

Cook Time: 35 minutes

### **Ingredients:**

For the Chipotle Aioli:

1/2 cup mayo

1/4 cup chopped chipotle peppers

1/2 lime, juiced

1 teaspoon paprika

1/4 teaspoon garlic powder

Kosher salt and ground black pepper

For the cauliflower:

1 cauliflower head, cut into florets

2 tablespoons olive oil

1 teaspoon garlic powder

1 teaspoon paprika

2 teaspoon cayenne pepper

Kosher salt and ground black pepper

### **Instructions:**

1. Preheat oven to 425 degrees F.
2. In a small bowl, mix all of the Chipotle Aioli ingredients together, until smooth. Place the bowl in the fridge for 30 minutes.
3. In a large bowl, toss together the cauliflower florets, garlic powder, paprika, cayenne pepper, kosher salt, and ground black pepper.
4. Evenly place the seasoned florets onto a parchment coated large baking sheet.

5. Place the baking sheet into the oven and bake for 20 minutes or until the cauliflower is tender and crispy.
6. Half way through cooking, toss around the cauliflower and continue to cook for 15 minutes.
7. Remove from the oven and serve on a platter with Chipotle Aioli.

\*\*If you're using an airfryer for this recipe, reduce baking time to 20- 25 minutes.