



Baked Orange Cauliflower

Ingredients

4 cups Gold Coast Cauliflower Florets (1/2 of 2 lb. bag)
4 cups panko breadcrumbs
4 large eggs, whisked
Gold Coast Cilantro, diced for garnish

For Sauce

4 TBSP water
3/4 cup orange juice
1/2 cup granulated sugar
5 TBSP white vinegar
1/4 cup low sodium soy sauce
2 cloves of garlic, minced
1/2 tsp. ginger, minced
2 tsp. sriracha
2 tsp ketchup
2 TBSP water + 4tsp. cornstarch



Directions

1. Pre-heat oven to 400°F
2. Line a large baking sheet with parchment paper. Place 1/2 cup of breadcrumbs in a Ziploc bag.
3. Dip Gold Coast Cauliflower in egg mixture, shake of excess egg, place dipped Cauliflower on a cooling rack so additional egg can drip off.
4. Place a few egg dipped Cauliflower into bag of breadcrumbs, seal and shake until all pieces are covered in breadcrumbs. Remove from bag and place on baking sheet. Repeat with remaining Cauliflower, adding 1/2 cup of breadcrumbs when needed.
5. Bake for 15-20 minutes or until golden brown and crunchy.
6. While Cauliflower is baking, make the sauce. In a small saucepan, add all ingredients except for the last set (2 TBSP water + 4tsp. cornstarch). Bring sauce to a low boil, stirring constantly. Make cornstarch and water slurry, and add to mixture. Stir until sauce boils again and sauce thickens.
7. Drizzle sauce over Cauliflower. Garnish with chopped cilantro
8. Enjoy!

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