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BAKED SWEET & SPICY CAULIFLOWER

1 whole cauliflower head, trimmed and cleaned

3 Tbsp. extra virgin olive oil

3 Tbsp. **Sweet Heat Korean Stir-Fry Blend**

1/3 cup pistachios, finely chopped, optional

1 Tbsp. lemon juice

Preheat your oven to 400°F (200°C). Line a baking sheet or use a cast iron skillet. Trim the leaves and stem from the cauliflower, keeping the head intact. Rinse and dry thoroughly. Mix olive oil, **Sweet Heat Korean Stir-Fry Blend**, pistachios and lemon juice in a bowl. Flip the cauliflower upside down and pour some of the seasoning into the base. Use a brush to coat the entire head evenly. Cover loosely with foil and roast for 30 minutes.

Remove foil, baste with pan juices, and return to the oven for another 20-30 minutes until golden and tender.



• **Sweet Heat Korean Stir-Fry Blend**