

# Honey-Soy Cauliflower

## Ingredients

- 1 head cauliflower
- 1/3 cup soy sauce
- 1/4 cup honey
- 1/4 cup balsamic vinegar
- 1 tbsp minced garlic
- 2 tsp sesame oil
- 1/2 tsp minced ginger
- cornstarch
- sesame seeds

## Method

1. Cut the cauliflower into florets and fry until al dente.
2. Whisk together soy, honey, vinegar, garlic, oil, and ginger.
3. Bring honey soy mixture to the boil, whisk in starch, and simmer until thick.
4. Pour sauce over the cauliflower florets and sprinkle with sesame seeds.

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Revision #1

Created 2024-12-10 21:09:09 UTC by Anna Pardee

Updated 2024-12-10 22:17:20 UTC by Anna Pardee