Sweet bean roasted cauliflower



About 35 minutes · Serves 2

Ingredients

- 400 g cauliflower, cut into small florets
- 1 tbsp cooking oil
- 1½ tbsp Tian Fu sweet bean sauce; 2 tbsp water
- 1 tsp rice vinegar; 1 spring onion, sliced

Method

1. Heat the oven to 220°C conventional / 200°C fan. Toss cauliflower with oil and roast for 20–25 minutes until tender and golden.
2. Mix sweet bean sauce, water and vinegar. Toss the roasted florets in the sauce.
3. Return to the oven for 3–4 minutes to warm the glaze. Finish with spring onion.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Sweet bean sauce

170g / 6oz.

Cooking times are approximate. Check product labels for ingredients and allergens.