



## Spicy Cauliflower made with Rustlin' Rob's Habanero Hot Sauce

### Ingredients

- 1 head cauliflower
- 2 tsp vegetable oil
- 2 cloves garlic, minced
- 2 tbsp soy sauce
- Juice of 1 lime
- 2 green onions, sliced
- 1 tbsp [Rustlin' Rob's Habanero Hot Sauce](#)
- Lime wedges, for serving

### Directions

1. Break up the cauliflower into small florets.
2. Heat a large, heavy skillet to a medium-high heat. Add the oil, then the cauliflower and garlic.
3. Stir the cauliflower around in the pan, allowing it to get very brown in some parts. Cook for 3 minutes, then turn the heat to low.
4. Add the soy sauce, lime juice and most of the green onions, save just a sprinkle of green onions for garnish. Stir and allow to cook for 1 minute, then add the hot sauce and stir until incorporated.
5. Serve hot in a bowl. Sprinkle the remaining green onions on top and serve with lime wedges.