



# SALT AND PEPPER CAULI BITES

**YIELD:**  
1 portion

**PREP TIME:**  
10 mins

**COOK TIME:**  
10 mins

## RECIPE:

2 x Strong Roots Cauliflower Hash Browns  
50g mixed red & green peppers  
50g sliced red onions

½ tsp chopped red and green chillies  
1 clove fresh sliced garlic  
Drizzle of honey  
1 tbsp soy sauce

1 tsp Chinese 5 spice powder  
1 tbsp fresh coriander  
2 x lime wedges  
Edamame beans (for side dish)

## METHOD:

1. Fry the Strong Roots Cauliflower Hash Browns for 4 minutes at 175 degrees
2. In a frying pan, fry off the peppers, onions, garlic and chillies in a little oil
3. Next, add the five spice powder and coat the veggies, add a little soy sauce and honey and stir fry for another minute
4. Place the hot spicy pepper mix on top of the hash browns
5. Finish with fresh picked coriander and lime wedges



WHERE

VEG EXCITEMENT

BEGINS