



LOADED CAULI HASH BITES

YIELD:
1 portion

PREP TIME:
10 mins

COOK TIME:
5 mins

INGREDIENTS:

3 x Strong Roots
Cauliflower Hash Browns
3 tbsp smashed avocado

3 x roasted cherry tomatoes
3 tsp sour cream
Sriracha

Crispy onions
Finely chopped chives

METHOD:

1. Fry Cauliflower Hash Browns for 5 minutes at 175 degrees from frozen
2. Roast cherry tomatoes on the vine with a little extra virgin olive oil and salt for 8-10 minutes
3. Top hash browns with guacamole, sour cream, and roasted cherry tomatoes
4. Drizzle with sriracha sauce
5. Sprinkle with crispy onions and very finely chopped chives



WHERE

VEG EXCITEMENT

BEGINS