

Buffalo Cauliflower (Baked)

HEALTHY, DELICIOUS, MEAT-FREE RECIPE FOR K-12 SCHOOLS



THE HUMANE SOCIETY
OF THE UNITED STATES

Process # 2 – Same Day Service

YIELD:

50 Servings

100 Servings

Ingredients	Weight	Measure	Weight	Measure
Cauliflower florets, ready-to-use OR Cauliflower, fresh, whole	5 lbs. 8 oz. OR 8 lbs. 4 oz.		11 lbs. OR 16 lbs. 8 oz.	
Olive oil		1/3 cup		2/3 cup
Garlic, minced OR Garlic powder		1 Tbsp. + 2 tsp. OR 2 ½ Tbsp.		3 Tbsp. + 1 tsp. OR 1/3 cup
Salt		1/2 tsp.		1 tsp.
Black pepper		½ tsp.		1 tsp.
Buffalo “wing” sauce		1-2/3 cups		1 pint + 1-1/3 cups

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP- Standard Operating Procedure - Wash all produce before starting this recipe.

Preparation

1. Preheat convection oven to 325°F.
2. If using whole cauliflower, trim into florets.
3. Mix cauliflower florets, olive oil, garlic or garlic powder, salt and pepper in a large bowl until cauliflower is well coated. **Do not add buffalo sauce here.**
4. Place a single layer of cauliflower on lined sheet pans.
5. Roast in oven for approximately 20 minutes, until cooked through and slightly browned.

HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.

6. Transfer cauliflower to a large bowl or serving pan and toss with hot sauce until evenly coated.

7. If necessary, transfer cauliflower to appropriate serving pans and hold in warmer until meal service.

HACCP Critical Control Point: Hold at 135°F or above.

Serving Information

Use 4 ounce spoodle to provide ½ cup other vegetable.

Nutrition Information *From USDA Nutrient Database

Calories: 26 Total Fat: 2g Saturated Fat: 0g Carbohydrate: 3g (1g Fiber) Protein: 1g Sodium: 94-170 mg