

# Air-Fryer Cauli-Bites

## Ingredients

- 2 ½ cups Stacy's® Garlic & Herbs Pita Thins
- 1 ½ tsp smoked paprika
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp ground red pepper
- 1/4 tsp kosher salt
- 2 large eggs
- 4 cups small cauliflower florets (about 1 medium head)
- Bottled hot wing sauce (optional)

## How to make it

1. Preheat air fryer to 375°F. Coat basket with cooking spray, as needed.
2. Place Stacy's® Sea Salt Pita Thins in bowl of a food processor; process until mixture resembles coarse meal, 30 to 45 seconds. Combine crumbs, smoked paprika, garlic powder, onion powder, ground red pepper, and salt in a small bowl. In a separate small bowl, lightly beat the eggs.
3. Dip each cauliflower floret into egg, then dip into crumb mixture, coating all sides. Arrange coated cauliflower in air fryer basket in a single layer. (Don't overcrowd basket, and work in batches if necessary). Spray tops of cauliflower lightly with cooking spray.
4. Cook cauliflower in preheated air fryer until golden brown and crisp, about 10 minutes (Different air fryers cook differently, so watch to ensure cauliflower doesn't burn). Drizzle with hot wing sauce to taste.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	6

## Made with



Stacy's® Garlic & Herbs Pita Thins