

DINNERLY



Buffalo Cauliflower with Wedge Salad & Ranch Dressing



30-40min



2 Servings

Who can say no to piles of oven-fried cauliflower coated in Buffalo sauce and served up with a crunchy romaine salad drizzled with cool ranch dressing? We've got you covered!

WHAT WE SEND

- 1½ lbs cauliflower
- 2 oz Buffalo sauce
- 1 romaine heart
- 2 pkts ranch dressing ^{3,2,4}

WHAT YOU NEED

- ½ cup all-purpose flour ¹
- kosher salt & ground pepper
- neutral oil, such as vegetable
- butter ²

TOOLS

- rimmed baking sheet
- small skillet

ALLERGENS

Wheat (1), Milk (2), Egg (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 37g, Carbs 64g, Protein 15g



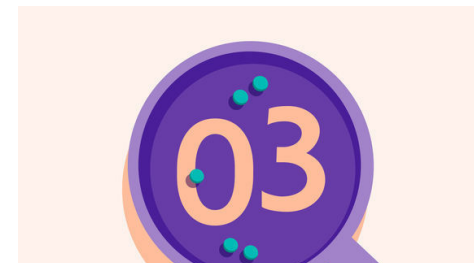
1. Prep ingredients

Preheat oven to 450°F with a rimmed baking sheet placed in the upper third. Trim leaves from **cauliflower**, then cut through the stem into 1-inch florets.



2. Batter cauliflower

In a large bowl, whisk to combine ½ **cup flour**, ½ **cup water**, and a **generous pinch each salt and pepper**. Add **cauliflower** to bowl and toss to coat in batter.



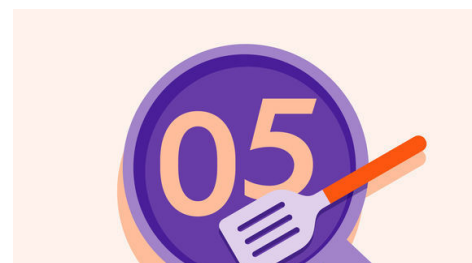
3. Bake cauliflower

Generously drizzle preheated baking sheet with **oil**. Spread **cauliflower** in a single layer on baking sheet. Bake on upper oven rack until golden brown, 15–18 minutes.



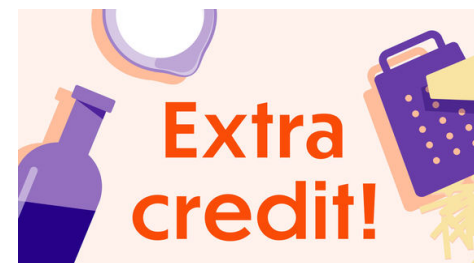
4. Sauce cauliflower

Meanwhile, melt 2 **tablespoons butter** in a small skillet over medium-high. Remove from heat and whisk in **Buffalo sauce**. Once **cauliflower** has baked about 15 minutes, pour sauce over and carefully toss to coat directly on baking sheet. Return cauliflower to upper oven rack and bake until crispy, 8–10 minutes more (watch closely as ovens vary).



5. Make salad & serve

Trim end from **romaine**, then halve lengthwise. Cut each half lengthwise into wedges and arrange on plates. Drizzle **some of the ranch dressing** over **romaine wedges**. Serve with **Buffalo cauliflower** alongside **salad** with **remaining ranch dressing** for dipping. Enjoy!



6. Carbo load!

Make this Dinnerly a slam dunk with oven fries to alternate dunking in your ranch. Cut a russet potato into ½-inch wedges. On a rimmed baking sheet, toss potatoes with 2 tablespoons oil and a generous pinch each salt and pepper; spread into an even layer. Roast on lower rack without stirring, until golden and crisp, about 25 minutes.