

SEARED CAULIFLOWER STEAK

- 1 ea Cauliflower steak 1 S" thick slice
- 1 fl-oz Kogi OG Kalbi Marinade and Sauce
- 1 tsp Cilantro, chopped
- 1/2 fl-oz Ken's Boom Boom Sauce
- 1 oz Baby greens

1. Cut cauliflower steak from a whole head of cauliflower and marinate in Kalbi Marinade for a minimum of 2 hours. Flattop or pan grill on medium high heat for about 3 – 4 minutes per side until tender and hot.
2. Place greens on a plate and place cauliflower next to greens.
3. Drizzle Boom Boom Sauce over greens and cauliflower.

ADDITIONAL INFORMATION

Ingredients	1 ea Cauliflower steak 1 S" thick slice, 1 fl-oz Kogi OG Kalbi Marinade and Sauce, 1 oz Baby greens, 1 tsp Cilantro, chopped, 1/2 fl-oz Ken's Boom Boom Sauce
Course	Entrees, Starters
Cuisine	American, Asian
Category	Vegetables, Vegetarian
Serving Size	1