

## 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

<b>Ingredients</b>	<a href="#">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</a>
<b>Course</b>	<a href="#">Entrees, Starters</a>
<b>Cuisine</b>	<a href="#">American, Asian</a>
<b>Category</b>	<a href="#">Vegetables, Vegetarian</a>
<b>Serving Size</b>	1