**Sticky Sesame Cauliflower (or Broccoli, Zuchini, etc)**  
  
Ingredients:  
For the cauliflower:  
1 medium-sized head of cauliflower, cut into bite-sized florets  
1 1/3 cup cassava flour  
1 1/2 cups water, more if needed  
1/2 tsp sea salt (optional)  
  
For the sauce:  
1/2 cup coconut aminos  
2 tbsp maple syrup  
1 tsp sesame oil  
2 tbsp lime juice  
1/2 tsp red pepper flakes  
1 tbsp tomato paste  
3 garlic cloves, finely grated  
1 tbsp grated ginger  
2 tbsp arrowroot flour  
1/2 cup water or vegetable broth, more if needed  
2 tsp sesame seeds, for garnish  
2 tbsp chopped green onions, for garnish  
  
Directions:  
Preheat oven to 425F. Line a large baking sheet with parchment paper.  
  
In a large bowl, whisk together the cassava flour, water and sea salt (if using). The batter should be thick enough to coat the cauliflower. If it's too thick, add a few tablespoons of water.  
  
Add the cauliflower to the bowl and toss until well coated. Using a fork, transfer the bat-tered cauliflower to the baking sheet, shaking off the excess batter. Leave at least 1 inch between each piece.  
  
Place in the oven for 20-25 minutes, until crisp. Flip the cauliflower pieces over halfway through.  
  
To make the sauce, add the coconut aminos, maple syrup, sesame oil, lime juice, red pepper flakes, tomato paste, garlic and ginger to a large saucepan over medium-high heat. Whisk to combine and bring to a simmer.  
  
In a small bowl, whisk together the arrowroot flour and water/vegetable broth. Pour into the sauce and cook, stirring often, until the sauce thickens up and becomes sticky, about 3-5 minutes. If the sauce is very thick then add a bit more water.  
  
Add the baked cauliflower and toss to coat. Remove from heat and place on a serving plate or platter, then top with green onions and sesame seeds. Serve immediately.