

## These Chili Lime Cauliflower Bites Are the Zesty Snack You've Been Craving

Say hello to your new favorite meatless munchies:



**OVEN**  
**425°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 head of cauliflower, cut into bite-sized florets  
1/2 cup all-purpose flour  
1/2 cup milk (or any plant-based milk for vegan)  
1 tsp chili powder  
1/2 tsp garlic powder  
1/2 tsp smoked paprika  
1/2 tsp salt  
Zest of 1 lime  
Juice of 1 lime  
Cooking spray  
For the Drizzle:  
1/2 cup ranch dressing  
1/2 ripe avocado

### DIRECTIONS

- 1.** Preheat Your Oven: Set your oven to 425°F and line a large baking sheet with parchment paper.
- 2.** Make the Batter: In a large bowl, whisk together the flour, milk, chili powder, garlic powder, paprika, salt, lime zest, and lime juice until smooth.
- 3.** Coat the Cauliflower: Dip each cauliflower floret into the batter, letting the excess drip off. Place them on the baking sheet in a single layer.
- 4.** Bake Until Crispy: Lightly spray the tops with cooking spray. Bake for 25-30 minutes, flipping halfway through, until golden brown and crisp on the outside.
- 5.** Make the Avocado Ranch: While the cauliflower bakes, blend the ranch dressing and avocado in a blender or food processor until smooth.
- 6.** Drizzle & Serve: Once the bites are out of the oven, drizzle generously with the avocado ranch. Serve hot!

### SWAPS & NOTES

**Why I Love This Recipe** It's all about the flavor layering. You've got the kick from chili powder, the tangy zing of fresh lime juice and zest, and a smoky backbone from paprika.

Roasting brings out cauliflower's natural nuttiness and turns the edges irresistibly crisp.

That's the creamy cooling counterpart that balances the heat and adds a satisfying richness.

### TIPS FOR SUCCESS

Don't overcrowd the pan : Space the florets out so they crisp, not steam.  
Use convection if possible : The air circulation helps boost crispiness.

Make extra drizzle : You'll want to dip everything in it.

Serve immediately : Best texture is straight out of the oven.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/these-chili-lime-cauliflower-bites-are-the-zesty-snack-youve-been-craving/>