



Kung Pao Cauliflower

with Edamame Rice & Peanuts



30-40min



2 Servings

Toss the take out menus, this Kung Pao Cauliflower is everything. Roasting the cauliflower gives it a scrumptious nuttiness and texture perfect for soaking up the sweet and spicy chili sauce. Topped with cilantro for a fresh pop and salty peanuts for a delightful crunch. Served alongside protein packed edamame-jasmine rice—this dish ticks every box. Cook, relax, and enjoy!

What we send

- fresh cilantro
- fresh ginger
- cauliflower
- scallions
- chili garlic sauce ¹⁷
- jasmine rice

What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar ¹⁷

Tools

- fine-mesh sieve
- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610.0kcal, Fat 20.0g, Proteins 18.0g, Carbs 93.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole. Peel and finely chop **half of the ginger** (save rest for own use). Cut **cauliflower** into 1-inch florets. Trim ends from **scallions** and cut into 1-inch pieces.



4. Roast cauliflower

Meanwhile, on a rimmed baking sheet, toss **cauliflower** with **1 ½ tablespoons oil**, **½ teaspoon salt**, and a **few grinds pepper**. Spread **cauliflower** into a single layer and roast on center rack until just beginning to soften, about 15 minutes.



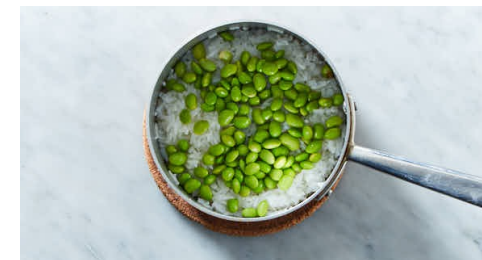
2. Cook sauce

In a small saucepan over high heat, combine **teriyaki**, **cilantro stems**, **chopped ginger**, **chili garlic sauce** (or ½ teaspoon depending on heat preference), **1 tablespoon vinegar**, **2 tablespoons sugar**, and **¼ cup water**. Boil until reduced to ⅓ cup, 2-3 minutes. Transfer **sauce** to a bowl. Rinse out saucepan and reserve for step 3.



5. Add scallions

Add **scallions** to baking sheet with **cauliflower** and toss to combine. Roast on center oven rack until tender and browned in spots, about 10 minutes. Toss the cauliflower and scallions with **half of the sauce** directly on the baking sheet.



3. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add to same saucepan along with **1 ¼ cups water**, and a **pinch of salt**; bring to a boil. Cover, and cook over low heat until rice is tender and water is absorbed, 17 minutes. Place **edamame** on top, cover, and let sit off heat until step 6.



6. Chop peanuts & serve

Coarsely chop **peanuts**. Fluff **rice** with a fork. Serve **rice** topped with roasted **cauliflower** and **scallions**. Drizzle with **remaining sauce** and garnish with **peanuts** and **cilantro leaves**. Enjoy!