

Fo sku1063 web bagde

## Cauliflower "Fried Rice"

with Tofu & Shiitake Mushrooms



30-40min



4 Servings

In a blindfolded taste test, we dare you to identify the secret behind this clever tofu and mushroom fried rice. Cauliflower, chopped finely into rice-like pieces, is the ultimate chameleon. It gets outstanding flavor from a blend of tamari, sesame oil, garlic, and ginger. And given this is alternative fried rice, feel free to use alternative chopsticks (otherwise known as a fork!). Cook, relax...

## What we send

- large cloves garlic
- fresh ginger
- scallions
- shiitake mushrooms
- snow peas
- toasted sesame oil <sup>11</sup>
- Sriracha
- cauliflower

## What you need

### Tools

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

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 400kcal, Fat 20g, Carbs 20g, Proteins 26g



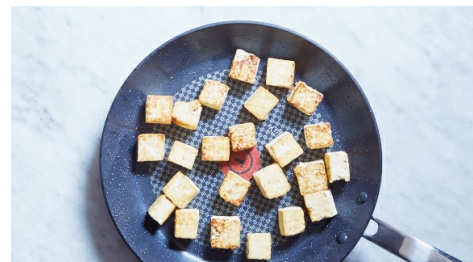
### 1. Prep ingredients

Cut cauliflower into large florets. Thinly slice florets, stopping when you reach the stems. Discard stems and finely chop all the cauliflower. Trim scallions and thinly slice on a diagonal. Trim and discard stems from shiitakes and thinly slice caps. Cut snow peas in half or thirds (if large) on a diagonal. Peel and finely chop ginger and garlic.



### 4. Cook aromatics

Add 2 tablespoons oil and remaining sesame oil to skillet over medium-high. Add ginger and garlic and cook until fragrant, about 30 seconds. Add half of scallions and cook until slightly softened, about 30 seconds.



### 2. Cook tofu

Drain tofu and pat dry. Cut into 1-inch pieces and transfer to a medium bowl. Season with 1 teaspoon sesame oil and a pinch salt and pepper. Heat 1 tablespoon neutral oil in a large nonstick skillet over high. Add tofu in a single layer and cook until browned, turning 2 or 3 times, about 4 minutes. Return to the medium bowl.



### 5. Cook cauliflower

Increase heat to high. Add cauliflower to skillet and cook, stirring frequently, until browned in spots, about 5 minutes. Return tofu, mushrooms, and snow peas to skillet and toss to combine.



### 3. Cook mushrooms

Add 1 tablespoon oil to the same skillet over medium-high. Add shiitakes and cook, stirring frequently, until browned, about 4 minutes. Add snow peas and cook until crisp-tender, about 1 minute. Season with a pinch salt and pepper. Transfer to bowl with tofu.



### 6. Finish

Combine tamari with 1 tablespoon water and 1 teaspoon sugar in a small bowl. Add to skillet and stir-fry until evenly combined. Stir in remaining scallions. Serve with Sriracha on the side. Enjoy!