



General Tso's Cauliflower

with Scallion-Rice Pilaf & Snow Peas



20-30min



2 Servings

Cauliflower is having a moment, and we're here for it. This dish captures all of the flavors and textures of a takeout favorite, General Tso's, opting for a cauliflower swap that might be better than the chicken version. The cauliflower gets dredged, then lightly fried to golden perfection before being tossed in a sweet chili sauce, and served alongside a fluffy-scallion rice.

What we send

- scallions
- cauliflower
- Thai sweet chili sauce
- snow peas
- toasted sesame oil ¹¹
- jasmine rice

What you need

- 1 large egg ³
- all-purpose flour ¹
- kosher salt & ground pepper

Tools

- large skillet
- 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

Wheat (1), Egg (3), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 24g, Carbs 97g, Proteins 15g



1. Prep ingredients

Trim ends from **scallions**, then thinly slice. Cut **half of the cauliflower** into 1-inch florets (save rest for own use). Trim stem ends from **snow peas**, then cut in half crosswise. In a large bowl, combine **sweet chili sauce, tamari**, and **½ teaspoon of the sesame oil**.



4. Bread cauliflower

Meanwhile, in a large bowl, whisk together **1 large egg** and **¼ cup flour** (batter will be very thick); season with **salt** and **pepper**. Add **cauliflower** and toss until coated.



2. Cook rice pilaf

Heat **2 teaspoons neutral oil** in a small saucepan over medium-high. Add **rice** and **half of the scallions**, and cook, stirring, until rice is toasted, about 2 minutes. Stir in **½ teaspoon salt** and **1¼ cups water** and bring to a boil. Reduce heat to low, cover and cook until rice is almost tender, about 12 minutes.



5. Cook cauliflower

Heat **¼ inch neutral oil** in a large skillet over medium-high. When **oil** is hot (it should sizzle vigorously when a pinch of flour is added), add **cauliflower** and cook until golden and crisp all over, stirring occasionally, about 8 minutes. Transfer to a paper towel-lined plate to drain.



3. Steam snow peas




Add **snow peas** to **rice** for the last 5 minutes of cooking time; cover, and allow to steam until crisp-tender. Remove from heat, and cover to keep warm.



6. Finish & serve

Transfer **cauliflower** to bowl with **sweet chili sauce** and toss to combine. Fluff **rice and snow peas** with a fork. Serve **rice and snow peas** with **cauliflower** and top with **remaining scallions**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**