



Martha's Classic 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, opting for a vegetable swap that rivals the original chicken version. The cauliflower is batter-fried to golden perfection before being tossed in a sweet-savory sauce with a little kick of heat. Instead of plain rice, there's a fluffy scallion pilaf with crisp-tender snow peas.

What we send

- 2 scallions
- 1 head cauliflower
- 4 oz snow peas
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹
- 5 oz jasmine rice

What you need

- neutral oil
- kosher salt & ground pepper
- 1 large egg ³
- ¼ c all-purpose flour ¹

Tools

- small saucepan
- large skillet

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 30g, Carbs 108g, Protein 16g



1. Prep ingredients

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



4. Batter cauliflower

Meanwhile, in a large bowl, whisk to combine **1 large egg** and **¼ cup flour** (batter will be very thick); season with **salt** and **pepper**. Add **cauliflower** and toss to coat. Heat **¼ inch neutral oil** in a large skillet over medium-high.



2. Cook rice pilaf

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



5. Pan-fry cauliflower

Once **oil** is hot (it should sizzle vigorously when a pinch of flour is added), add **cauliflower** and cook, stirring occasionally, until golden and crisp all over, about 8 minutes. Transfer to a paper towel-lined plate to drain.



3. Steam snow peas

Place **snow peas** on top of **rice** in saucepan, then cover and allow to steam over low heat until crisp-tender, about 5 minutes. Remove from heat and keep covered until step 6.



6. Finish & serve

Transfer **cauliflower** to bowl with **sweet chili sauce** and toss to coat. Fluff **scallion-rice pilaf and snow peas** with a fork, then spoon **General Tso's cauliflower** over top. Sprinkle with **remaining scallions**. Enjoy!