

DINNERLY



Cauliflower Fried Rice with Salted Cashews



under 20min



2 Servings

Fried rice with no rice? It may sound impossible, but if cauliflower can do it, then so can you. Just toss cauliflower rice into a skillet with peas, carrots, scrambled eggs, and umami-rich tamari sauce. And don't forget the salted cashews for a well deserved crunch. We've got you covered!

WHAT WE SEND

- 2 scallions
- 1 oz salted cashews ¹⁵
- 1 carrot
- 1 oz fresh ginger
- 12 oz cauliflower rice
- 2½ oz peas
- 2 (½ oz) tamari soy sauce ⁶
- ½ lb pkg beef strips

WHAT YOU NEED

- 2 large eggs ³
- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or vinegar of your choice)
- pinch of sugar

TOOLS

- microplane or grater
- medium nonstick skillet

ALLERGENS

Egg (3), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 350kcal, Fat 24g, Carbs 24g, Protein 17g



1. Prep ingredients

Trim ends from **scallions** and thinly slice, keeping dark greens separate.

Coarsely chop **cashews**.

Cut **carrot** into ½-inch pieces.

Peel and finely grate ½ **teaspoon ginger**.



2. Cook eggs

Beat **2 large eggs** in a small bowl; season with a **pinch each of salt and pepper**.

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high until shimmering. Add eggs and cook, stirring occasionally, until softly scrambled, about 1 minute. Transfer to a plate; wipe out skillet.



3. Cook veggies

Heat **1 tablespoon oil** in same skillet over medium-high. Add **carrots** and cook until browned and tender, 3–5 minutes. Add **ginger** and **scallion whites and light greens**; cook, stirring, until fragrant, about 30 seconds. Add **cauliflower rice** and **peas**. Cook, stirring occasionally, until warmed through and tender, 2–4 minutes.



4. Add sauce & serve

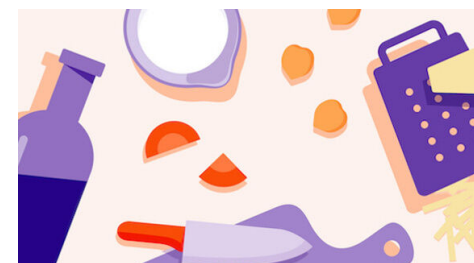
To same skillet, stir in **eggs**, **all of the tamari**, ¼ **teaspoon vinegar**, and a **pinch of sugar**; cook until veggies are evenly coated in sauce. Season to taste with **salt** and **pepper**.

Serve **cauliflower fried rice** with **scallion dark greens** and **cashews** sprinkled over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!