



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

- 1 oz scallions
- 1 head cauliflower (use half)
- 4 oz snow peas
- 3 oz Thai sweet chili sauce
- ½ oz tamari in fish-shaped pod ⁶
- toasted sesame oil (use ½ tsp) ¹¹
- 5 oz jasmine rice

What you need

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

Tools

- small saucepan
- large skillet

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

Nutrition per serving

Calories 820kcal, Fat 39g, Carbs 103g, Proteins 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 of the 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.



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**, and bring to a boil. Reduce heat to low, cover, and cook until rice is almost tender, about 12 minutes.



5. Pan-fry 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, 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!