



## Kung Pao Cauliflower

with Edamame Rice & Peanuts



30-40min



2 Servings

Toss the take out menus, this Kung Pao Cauliflower is everything. Roasting the cauliflower gives it a scrumptious nuttiness and texture perfect for soaking up the sweet and spicy chili sauce. It's topped with cilantro for a fresh pop and salty peanuts for a delightful crunch. Served alongside protein packed edamame-jasmine rice—this dish ticks every box.

## What we send

- ¼ oz fresh cilantro
- 1 oz fresh ginger (use half)
- 1½ lbs cauliflower
- 2 oz scallions
- 1 pkt teriyaki sauce <sup>1,6</sup>
- 1 pkt chili garlic sauce <sup>17</sup>
- champagne vinegar (use 1 Tbsp)
- 5 oz jasmine rice
- 2½ oz edamame <sup>6</sup>
- 1 oz salted peanuts <sup>5</sup>

## What you need

- sugar
- kosher salt & ground pepper
- neutral oil

## Tools

- small saucepan
- rimmed baking sheet

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), Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 19g, Carbs 105g, Proteins 20g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole. Peel and finely chop **half of the ginger**. Cut **cauliflower** into 1-inch florets. Trim **scallions**, then cut into 1-inch pieces.



### 4. Roast cauliflower

Meanwhile, on a rimmed baking sheet, toss **cauliflower** with **1½ tablespoons oil** and season with **salt** and **pepper**. Spread cauliflower into a single layer and roast on center rack until just beginning to soften, about 15 minutes.



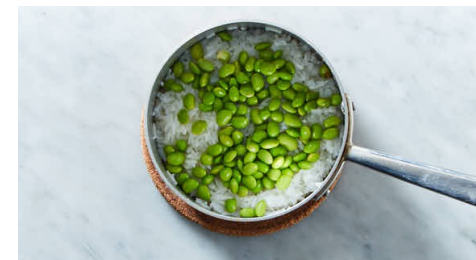
### 2. Cook sauce

In a small saucepan, combine **teriyaki**, **cilantro stems**, **chopped ginger**, **chili garlic sauce** (or ½ teaspoon, depending on heat preference), **¼ cup water**, **2 tablespoons sugar** and **1 tablespoon champagne vinegar**. Boil over high heat until reduced to ⅓ cup, 2-3 minutes (watch closely). Transfer **sauce** to a bowl. Rinse out saucepan.



### 5. Add scallions

Add **scallions** to baking sheet with **cauliflower**, and toss to combine. Roast on center oven rack until tender and browned in spots, about 10 minutes. Carefully toss the cauliflower and scallions with **half of the sauce** directly on the baking sheet.



### 3. Cook rice

In same saucepan, combine **rice**, **1¼ cups water**, and a **pinch of salt**; bring to a boil. Cover, and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Place **edamame** on top, cover, and let sit off heat until step 6.



### 6. Chop peanuts & serve

Coarsely chop **peanuts**. Fluff **rice** with a fork. Serve **rice** topped with **roasted cauliflower and scallions**. Drizzle with **remaining sauce** and garnish with **peanuts** and **cilantro leaves**. Enjoy!