

DINNERLY



Fast! Fried Cauliflower Rice with Bacon Peas & Corn



ca. 20min



2 Servings

Need to sneak one extra veggie into your day? Cauliflower rice will do the trick, especially when we give it the fried rice treatment! Crispy bacon, scrambled eggs, peas, and corn mix it up with the pre-shredded cauliflower in only 20 minutes. No work for you, but all the deliciousness. We've got you covered!

WHAT WE SEND

- 2 scallions
- 4 oz pkg thick-cut bacon
- 12 oz cauliflower rice
- 2½ oz peas
- 2½ oz corn
- ½ oz tamari soy sauce ⁶

WHAT YOU NEED

- garlic
- 2 large eggs ³
- kosher salt & ground pepper
- neutral oil
- sugar

TOOLS

- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 520kcal, Fat 33g, Carbs 21g, Protein 34g



1. Prep ingredients

Trim **scallions** and thinly slice, keeping dark greens separate. Finely chop **1 teaspoon garlic**. Cut **bacon** into ¼-inch pieces.

In a small bowl, whisk **2 large eggs** with a **pinch each of salt and pepper** until combined.



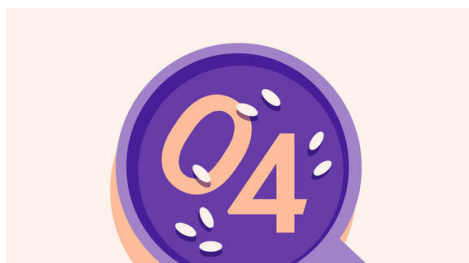
2. Cook eggs

Heat **1 tablespoon oil** in a large nonstick skillet over high until lightly smoking. Add **eggs** and cook, stirring frequently, until just cooked with very little liquid egg remaining, 30–60 seconds. Transfer to a plate.



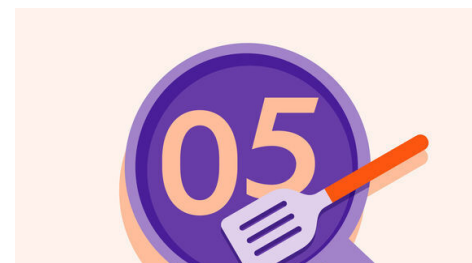
3. Cook bacon

Add **bacon** to same skillet. Cook over high heat, stirring frequently, until golden brown and crisp, about 5 minutes. Add **garlic** and **scallion whites and light greens**. Cook, stirring frequently, until fragrant, about 30 seconds.



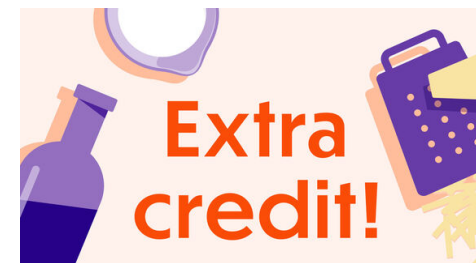
4. Cook cauliflower rice

Add **cauliflower rice** to skillet with **bacon**. Cook, stirring and tossing occasionally, until softened, about 3 minutes. Add **peas, corn, eggs, 1 teaspoon tamari**, and **¼ teaspoon sugar**. Cook, stirring frequently and pressing on eggs to break into smaller pieces, until cauliflower is crisp-tender, 1–2 minutes more. Off heat, stir in **scallion dark greens**.



5. Serve

Season **fried cauliflower rice** to taste with **salt** and **pepper** before serving. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.