

DINNERLY



Low-Carb Basil Cauliflower Fried "Rice" with Snow Peas

 20-30min  2 Servings

When is fried rice not fried rice? When you replace regular rice with little bits of cauliflower. It's a healthy, low-carb way to fool your tastebuds and nobody will be mad about it—we promise! Basil and ginger infuse the dish with flavor while fresh snow peas add great crunch. We've got you covered!

WHAT WE SEND

- garlic
- 1 oz fresh ginger
- 4 oz pkg snow peas
- ¼ oz fresh basil
- 1 pkt stir-fry sauce ^{2,3}
- 2½ oz pkg edamame ²
- 12 oz pkg cauliflower rice

WHAT YOU NEED

- apple cider vinegar
- sugar
- neutral oil
- kosher salt & ground pepper
- 2 large eggs ¹

TOOLS

- large nonstick skillet

ALLERGENS

Egg (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 430kcal, Fat 27g, Carbs 30g, Protein 18g



1. Prep aromatics

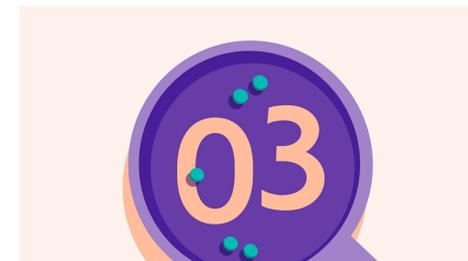
Finely chop **2 teaspoons garlic**. Peel and finely chop **1 tablespoon ginger**.

Trim and discard ends from **snow peas**; cut in half crosswise. Pick **basil leaves** from stems, tearing any large leaves into pieces.



2. Assemble sauce

In a small bowl, stir to combine **stir-fry sauce**, **2 tablespoons vinegar**, **1 tablespoon water**, and **2 teaspoons sugar** until sugar is dissolved; set aside until step 4.



3. Stir-fry veggies

Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **chopped garlic and ginger**, **snow peas**, and **edamame**; cook, stirring frequently, until snow peas are crisp-tender, about 2 minutes. Season to taste with **salt**; transfer to a bowl.



4. Cook cauliflower

Heat **1½ tablespoons oil** in same skillet over high. Add **cauliflower rice** and cook, stirring, until crisp-tender, about 5 minutes. Add **stir-fry mixture** to skillet and cook, stirring, until liquid is evaporated, about 1 minute more. Remove from heat; stir in **veggies** and **half of the basil**. Transfer to plates and wipe out skillet.



5. Fry eggs & serve

Heat **1 tablespoon oil** in same skillet over high. Crack in **2 large eggs**; season with **salt** and **pepper**. Cook until edges are browned and crispy, and whites are just set, 1–2 minutes. Cover with a lid and cook, 1–2 minutes more (yolks should still be runny).

Serve **basil cauliflower fried "rice"** topped with **fried eggs** and **remaining basil**. Enjoy!



6. Spice it up

Add some heat with a drizzle of Sriracha!