



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 garlic 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
- 1½ lbs cauliflower
- 1 oz scallions
- 2 oz teriyaki sauce ^{1,2}
- 1 pkt chili garlic sauce
- 1 oz golden balsamic vinegar
- 5 oz jasmine rice
- 2½ oz edamame ¹
- 1 oz salted peanuts ³

What you need

- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 660kcal, Fat 19g, Carbs 104g, Protein 19g



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**. Trim end from **cauliflower** and cut 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, stir to combine **teriyaki, chopped cilantro stems, chopped ginger, chili garlic sauce** (use ½ teaspoon, depending on heat preference), **¼ cup water, 2 tablespoons sugar, and 1 tablespoon golden balsamic vinegar**. Boil over high heat until reduced to ⅓ cup, 2-3 minutes (watch closely). Transfer **sauce** to a bowl; set aside for step 5. Rinse out saucepan.



5. Add scallions

To baking sheet with **cauliflower**, add **scallions** 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 baking sheet.



3. Cook rice

In same saucepan, combine **rice, 1¼ cups water, and a pinch of salt**; bring to a boil over high. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Place **edamame** on top of rice; 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 **chopped peanuts and cilantro leaves**. Enjoy!