

# Kung Pao Cauliflower Recipe



Prep Time:

10 min

Cook Time:

35 min

Total Time:

45 min

## Ingredients

- 1/4 cup sweet chili sauce
- 1 tablespoon low sodium soy sauce
- 1 tablespoon white wine vinegar
- 1 teaspoon toasted sesame oil
- 2 tablespoons vegetable oil, plus more for frying
- 3 scallions, thinly sliced, white and green parts separated
- 1 medium jalapeno, thinly sliced
- One 1-inch piece ginger, minced
- 2 large eggs
- 3/4 cup cornstarch
- 1 medium head cauliflower (about 2 pounds), cut into florets (6 to 7 cups)
- Kosher salt and freshly ground black pepper
- 1/4 cup fresh cilantro leaves, chopped
- 1 tablespoon roasted and salted peanuts, roughly chopped

## Directions

**Special equipment:** a deep fry thermometer

1. Whisk together the sweet chili sauce, soy sauce, vinegar and sesame oil in a medium bowl.
2. Heat the vegetable oil in a large nonstick skillet over medium-high heat. Add the scallion whites and jalapenos and cook, stirring, until the jalapenos are soft and the seeds start to turn golden brown, 3 to 4 minutes. Add the ginger and cook, stirring, until soft, about 1 minute. Reduce the heat to medium and stir in the chili sauce mixture. Bring a boil and let cook until slightly thickened, 1 to 2 minutes. Set aside and keep warm.
3. Fill a large heavy-bottom pot, fitted with a deep fry thermometer, with 2-inches of oil and heat the oil to 350 degrees F over medium-high heat. Set a wire rack in a rimmed baking sheet.
4. Whisk together the eggs, cornstarch and 1 tablespoon water in a medium bowl. Fold in the cauliflower until well coated in the batter. Add one-third of the cauliflower to the oil with a slotted spoon and fry, stirring as needed and adjusting the heat to maintain temperature, until golden, crispy and tender on the inside, about 6 minutes. Remove the cauliflower with the slotted spoon and transfer to the rack. Sprinkle with salt. Fry the remaining cauliflower, in 2 more batches, making sure the temperature of the oil comes back to 350 degrees F between each batch.
5. Add the fried cauliflower, 1/2 teaspoon salt and a few grinds of pepper to the sauce and gently toss to coat well. Transfer to a serving platter and sprinkle with cilantro, peanuts and the reserved scallion greens.