

Ingredients (Serves 4)

- 3 oz scallions
- 1 head of cauliflower (frozen cauliflower also works)
- 6 oz snow peas
- 4 tbsp soy sauce
- 12 tbsp Thai sweet chili sauce
- 1 ¼ cup rice
- 1 tsp sesame oil
- 1 egg

Instructions

1. Trim scallions, and thinly slice. Cut cauliflower into bite size pieces(same if you're using frozen cauliflower) discard ends of snow peas and cut in half. In a large bowl, combine all of the chili sauce, soy, and sesame oil
2. In a medium pot, heat 2 tbsp of oil on medium heat. Add rice and half the scallions, and cook, stirring, until rice is lightly toasted (2 min). Stir in 2 cups of water and a small pinch of salt. Bring to a boil, then reduce heat and cover until rice is cooked (12 min).
3. Add the snow peas on top of the rice in the pot, cover, and allow to steam over low heat until softened. Remove from heat and keep covered.
4. Meanwhile in a large bowl, combine the egg, 1 tbsp of water and ⅓ cup of flour. Season with salt. Add cauliflower and coat. In a large skillet, heat ¼ inch of oil until hot (note: don't burn yourself).
5. When the oil is hot. Add half the cauliflower and cook until golden (8 min) transfer to a plate with paper towels. Repeat with remaining cauliflower. (Note if a batch get cold, return it to the pan and cook for an additional 2 min)
6. Combine the cauliflower with the sweet chili/soy sauce and toss to combine. Fluff the rice with a fork, and serve the cauliflower atop the rice. Garnish with remaining scallions. Yay!

