

# SK's Cauliflower Fried Rice

## RECIPE

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Step 1: Chop cauliflower into tiny bits or buy chopped cauliflower

Step 2: Chop garlic and ginger into tiny bits

Step 3: Pour 1 tablespoon of vegetable oil in the pan on medium heat

Step 4: Drop the egg in and cook it. Take it out once you have scrambled eggs

Step 5: Pour 2 tablespoons of vegetable oil and drop the garlic and ginger in. Cook for 2 minutes.

Step 6: Drop the veggies in and cook for 7-8 minutes.

Step 7: Pour 2.5 tablespoons of soy sauce.

Step 8: Drop the scrambled eggs in and cook for another 3 minutes

Step 9: Pour 2 teaspoons of sesame oil and add salt plus pepper to taste.