



In your box

3 oz. Snap Peas
½ cup Tempura Mix
2 fl. oz. Sweet Chili Sauce
6 fl. oz. Canola Oil
.20 fl. oz. Tamari Soy Sauce
¾ cup Basmati Rice
2 Green Onions
12 oz. Cauliflower Florets



Thai Sweet Chili Fried Cauliflower

with snap peas and basmati rice

NUTRITION per serving—Calories: 598, Carbohydrates: 114g, Fat: 10g, Protein: 13g, Sodium: 1830mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
7 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

① You will need

Salt, Pepper

Medium Pot, Colander, Medium Non-Stick Pan, 2 Mixing Bowls

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring ½ cup **water** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



1

Prepare the Ingredients

- Pull strings from **snap peas** and halve. *If string is hard to find and remove, make a cut very thin lengthwise along the string.*
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Cut **cauliflower** into bite-sized pieces.



2

Start the Cauliflower

- Once water is boiling, add **cauliflower** and ½ tsp. **salt**. Cover, and stir occasionally until tender, 3-4 minutes.
- Drain cauliflower in a colander and set aside.
- Wipe pot clean and reserve.



3

Make the Rice

- Bring **rice** and 1½ cups **water** to a boil in pot used to cook cauliflower.
- Reduce to a simmer, cover, and cook until rice is tender, 14-17 minutes.
- Stir in **snap peas** and **white portions of green onions**. Remove from burner and set aside covered.
- While rice cooks, heat oil and batter cauliflower.



4

Heat Oil and Batter Cauliflower

- Place a medium non-stick pan over medium heat and add **canola oil**. Heat oil, 3-5 minutes.
- While canola oil heats, add **tempura**, ¼ cup **water**, and a pinch of **salt** and **pepper** to a mixing bowl and stir until a thin batter like pancake batter forms. *If too thick, add additional cold water, 1 Tbsp. at a time, until correct consistency is reached.*
- Add **cauliflower** to bowl and toss to coat completely.



5

Fry Cauliflower and Finish Dish

- Line a plate with a paper towel.
- Test **oil** temperature by adding a pinch of **batter** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Working in batches if necessary, add **cauliflower** to hot oil and flip occasionally until crispy and golden brown, 5-6 minutes.
- Transfer cooked cauliflower to towel-lined plate.
- Combine **soy sauce** and **sweet chili sauce** in another mixing bowl. Add cauliflower and toss to coat.
- Plate dish as pictured on front of card, topping **rice** with cauliflower and garnishing with **green portions of green onions**. Bon appétit!