

# Cauliflower Stir-Fry With Peanuts

## INGREDIENTS:

- 1 cup of jasmine rice
- 1/2 cup of sliced peanuts or roasted peanuts – salted
- 1 cup of snow peas – trimmed
- 1/2 yellow bell pepper – chopped
- 1/2 red bell pepper - chopped
- 2 tablespoons of fresh chopped ginger
- 3 scallions – chopped
- 1/3 cup of sweet Thai Chili Sauce
- 1 1/2 teaspoons of low sodium soy sauce
- 1/4 cup of chopped cilantro

## DIRECTIONS:

Preheat the broiler.

Cook the rice in 1 1/2 cup water – set aside.

Meanwhile, toss the cauliflower with 2 tablespoons of D'Olivo Ultra Premium Olive Oil and a generous pinch of salt and of pepper. Lay out the cauliflower on a baking sheet, broil – stirring occasionally, until lightly charred and tender, approx. 10 min.

Heat the remaining D'Olivo Ultra Premium Olive Oil in a large nonstick skillet over high heat. Add the peanuts and cook, stirring, for about a minute. Set aside.

Add the snow peas, bell peppers and ginger to the skillet. Cook, stirring occasionally, until crisp-tender, 1-2 minutes. Add scallions and cauliflower, toss. Add the chili sauce, soy sauce and continue to cook, stirring often, until the vegetables are glazed (about 2min).

Fluff the rice with a fork; top each serving with the stir-fry, peanuts, and cilantro.

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