



NASHVILLE HOT FUSION STIR FRY

Nashville Hot Style Breaded Cauliflower is deep fried and topped with sautéed shiitake mushrooms, sweet bell peppers, broccoli florets, purple cabbage, snow peas, shredded carrots and garnished with a creamy garlic sauce. Yield: 2 Servings

Ingredients:

Nashville Hot Style Breaded Cauliflower			
8 Each	[#1127720], Prepared According to Package Directions	½ Cup	Snow Peas
2 Tbsp.	Vegetable Oil	¼ Cup	Carrots, Shredded
2 Tbsp.	Sesame Oil	1 Each	Garlic Clove, Minced
½ Cup	Shiitake Mushrooms, Julienned	Garnish	Ginger, Minced
¼ Cup	Red and Yellow Bell Pepper, Julienned	2 Tbsp.	Rice Vinegar
1 Cup	Broccoli, Florets	2 Tbsp.	Soy Sauce
½ Cup	Purple Cabbage, Chopped	To Taste	Salt & Black Pepper
		Garnish	Garlic Sauce, Prepared

Directions:

1. Heat the vegetable and sesame oils in a large sauté pan on high heat.
2. Add bell peppers, mushrooms, garlic and ginger. Sauté for 2-3 minutes or until skin of the peppers starts to blister.
3. Add broccoli, snow peas and purple cabbage. Sauté for 3-5 minutes or until vegetables are tender.
4. Deglaze the pan with the rice vinegar then stir in the soy sauce, salt and black pepper.
5. Continue to cook for another minute or until the sauce has evenly coated the vegetables to make the stir fry.
6. Place the stir fry into a serving dish and top with **Nashville Hot Style Breaded Cauliflower**. Garnish with garlic sauce.