



SPICY KOREAN CAULIFLOWER STIR FRY



Shiitake mushrooms, bell pepper, scallions, ginger and garlic sautéed and tossed in a spicy gochujang sauce with **Battered Cauliflower**, garnished with toasted sesame seeds and served with a blonde ale. Yield: 2 Servings

Ingredients:

12 Each	Battered Cauliflower [#0282220], Prepared According to Package Directions	2 tsp.	Garlic, Minced
2 Tbsp.	Vegetable Oil	2 tsp.	Ginger, Minced
½ Cup	White Onion, Chopped	1 Tbsp.	Rice Vinegar
½ Cup	Shiitake Mushrooms, Sliced	2 Tbsp.	Gochujang
½ Cup	Red & Green Bell Pepper	2 tsp.	Soy Sauce
¼ Cup	Scallions, Sliced	To Taste	Salt & Black Pepper
		Garnish	Sesame Seeds, Toasted

Directions:

1. In a large sauté pan, heat up the vegetable oil on medium-high heat.
2. Add in the white onion, shiitake mushrooms, red & green bell pepper, then cook for 3-4 minutes, or until the onions are translucent.
3. Stir in the scallions, garlic and ginger then cook for another 2 minutes.
4. Deglaze the pan with the rice vinegar, then add in the gochujang, soy sauce, salt and black pepper.
5. Once the sauce is simmering, fold in the **Battered Cauliflower** and pour into a serving dish.
6. Garnish with sesame seeds.

