

Sweet & Sour Cauliflower

with Bok Choy & Jasmine Rice

TIME: 30-40 minutes

SERVINGS: 4

Tonight's takeout-inspired dish highlights a bevy of bright produce, including seasonal cauliflower—which we're roasting to bring out its sweetness before combining it with bell pepper and bok choy. An irresistible sauce of sweet hoisin and honey, spicy sambal, and nutty sesame oil glazes the vegetables and brings their flavors together. We're serving it all over a bed of jasmine rice, and topping off each plate with a soft-boiled egg for richness.



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Ingredients



4
CAGE-FREE
FARM EGGS



1 cup
JASMINE RICE



1
RED BELL PEPPER



2
SCALLIONS



1 head
CAULIFLOWER



3/4 lb
BABY BOK CHOY



3 Tbsps
ROASTED
PEANUTS



2 Tbsps
RICE VINEGAR



1 1-inch piece
GINGER



1 Tbsp
HONEY



1 Tbsp
SAMBAL OELEK



1 Tbsp
SESAME OIL



1/4 cup
HOISIN SAUCE



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1 Prepare & roast the cauliflower:

- Remove the honey from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Heat a small pot of water to boiling on high.
- Wash and dry the **cauliflower**. Cut out and discard the core; cut the head into small pieces.
- Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 23 to 25 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Cook the rice:

- While the cauliflower roasts, in a small saucepan, combine the **rice, a big pinch of salt, and 2 cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff the cooked rice with a fork. Cover and set aside in a warm place.



3 Cook & peel the eggs:

- While the rice cooks, carefully add the **eggs** to the pot of boiling water; cook for exactly 7 minutes. Drain and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. When cool enough to handle, carefully peel the cooked eggs.



4 Prepare the remaining ingredients & make the sauce:

- While the eggs cook, wash and dry the remaining fresh produce.
- Peel and finely chop the ginger.
- Cut out and discard the stem, ribs, and seeds of the pepper; thinly slice lengthwise.
- Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- Cut off and discard the root end of the bok choy. Roughly chop the leaves and stems, keeping them separate.
- In a bowl, whisk together the **hoisin sauce, vinegar, honey** (kneading the packet before opening), **sesame oil, 2 tablespoons of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



5 Start the vegetables:

- While the cauliflower continues to roast, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **ginger, pepper, white bottoms of the scallions, and bok choy stems**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened and fragrant. Add the **bok choy leaves**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted. Turn off the heat.



6 Finish the vegetables & serve your dish:

- Add the **roasted cauliflower** and **sauce** to the pan of **cooked vegetables**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the vegetables are coated. Turn off the heat. Season with salt and pepper to taste.
- Divide the **cooked rice** among 4 dishes. Top with the finished vegetables and **peeled eggs**; season with salt and pepper. Garnish with the **peanuts** and **green tops of the scallions**. Enjoy!