

INGREDIENTS

- 1 pack Garden Gourmet Chargrilled Pieces
- 1 small cauliflower (full)
- 1 onion
- 1 garlic clove
- Fresh ginger
- 1 leek
- 1 red bell pepper
- 1 chili pepper
- 1 tbsp hoisin sauce
- 1 tbsp soy sauce
- 1 handful of cashew nuts



No need to throw away your cauliflower leaves, use them in this lovely vegetarian and Asian inspired recipe made with Garden Gourmet chargrilled pieces!

PREPARATION

1. Make your cauliflower rice.

First, make your cauliflower rice. Separate the leaves of your cauliflower from the rest, but do not throw them away! Grate the cauliflower using a grater

2. Cut all your vegetables.

Chop the onion, the red bell pepper, the leek and the chili pepper. Chop the garlic and the ginger as well.

3. Stir fry time!

In a pan with some olive oil, add your soy sauce, chili pepper, garlic and ginger. Afterwards, add the cauliflower leaves, all the vegetables and of course the Garden Gourmet chargrilled pieces. You can also add the hoisin sauce.

4. Time to serve it.

You can finally serve it! Add your vegetable mix to your cauliflower rice and top it with some cashew nuts. Enjoy!

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