

Cauliflower Fried Rice

by *Shivangi @raodyrecipes*

SAVORY *recipe*

with Coconut Aminos & Garlic Sauce

Serves: 1-2

INGREDIENTS

- 1 12 oz package of frozen riced cauliflower (or make your own!)
- 1 cup of fresh or frozen peas and carrots (or veggies of choice)
- 2 Tbsp Coconut Aminos
- 2 Tbsp Coconut Aminos Garlic Sauce (optional; or 4 Tbsp Coconut Aminos plus 2-3 cloves garlic grated)
- 1/2 yellow onion chopped
- 2 Tbsp toasted sesame oil
- 1 tsp Coconut Vinegar or rice vinegar
- 1 inch ginger grated
- 1 tsp organic sriracha sauce
- 1/2 tsp salt (adjust to taste)
- 1/4 tsp black pepper
- Chopped scallions and cilantro for garnish (optional)



INSTRUCTIONS

- Place a large wok or skillet on medium-high heat.
- Add sesame oil and sauté onion until cooked down.
- Add in cauliflower rice, veggies, Coconut Aminos, Coconut Aminos Garlic Sauce, ginger, sriracha sauce, salt, pepper and continue to sauté until cooked to your liking.