

Cauliflower Rice Stir Fry

Ingredients

- 1 head cauliflower riced (chop with knife or use processor)
- 2 tablespoons olive oil
- 3 eggs, whisked
- 1/2 cup scallions chopped
- 3 cloves garlic
- 1 cup broccoli, small florets
- 1 red pepper, diced
- 1 small white onion, diced
- 1 teaspoon red pepper flakes
- 1 tablespoon sesame oil
- 1 tablespoon rice wine vinegar
- Low sodium sov sauce

Instructions

- 1. Add oil to skillet turn heat to medium
- 2. Add garlic and onion, cook til translucent
- 3. Add cauliflower and stir, cook for 3 5 minutes
- 4. Add sesame oil
- 5. Add eggs and stir until eggs are lightly cooked
- 6. Add broccoli, pepper, vinegar, red pepper flakes and stir
- 7. Cook everything for another 5 minutes
- 8. Add scallions
- 9. Remove from stove

