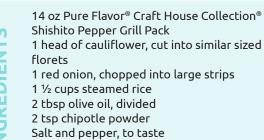


RECIPE | PEPPERS

SHISHITO PEPPER STIR FRY





- Sesame seeds, for garnish
- Lime wedges, for garnish

For the Stir fry sauce:

- 1⁄4 cup soy sauce 1⁄4 cup vegetable broth
- 2 cloves garlic, minced
- 1 serrano pepper, minced
- 2 tbsp lime juice
- 1 tbsp rice vinegar
- 1 tbsp maple syrup
- 2 tsp corn starch
- ½ tsp ground ginger

DIRECTIONS

- 1. Preheat the oven to 425° F.
- 2. In a medium bowl, whisk together all the ingredients for the sauce until the cornstarch dissolves.
- 3. Place cauliflower and onion on a baking sheet. Drizzle with olive oil, then sprinkle chipotles pepper, salt and pepper, then toss with your hands to combine. Roast for 20 minutes, tossing halfway through.
- 4. Drizzle olive oil over peppers in the grill pack. Switch oven to broil and place the grill pack alongside the cauliflower.
- 5. Remove the cauliflower and coat with half the stir fry sauce and return back to the oven. Broil both cauliflower and peppers for 3-5 minutes, then remove from oven.
- 6. Divide the rice between 4 bowls. Add cauliflower mixture and shishitos to the bowl. Dress with some stir fry sauce, a sprinkle of sesame seed and serve with lime wedges.

