



Preparation: 18 minutes | Cooking: 12 minutes | Servings: 4

Ingredients:

- 4 cups small cauliflower florets
- 2 scallions, sliced
- 2 cloves garlic, minced
- 1 cup frozen shelled edamame, thawed
- ½ cup water
- 3 tablespoons neutral oil, such as canola or avocado
- 2 tablespoons hoisin sauce
- 1 tablespoon reduced-sodium soy sauce or tamari
- 1 tablespoon Shaoxing rice wine or dry sherry
- 1 tablespoon rice vinegar
- 1 tablespoon cornstarch
- Pinch of crushed red pepper (optional)

Instructions:

In a small bowl, combine ½ cup water, 2 tablespoons hoisin sauce, and 1 tablespoon each soy sauce (or tamari), Shaoxing wine (or sherry), rice vinegar and cornstarch.

Heat 3 tablespoons oil in a large nonstick skillet over medium-high heat. Add 4 cups cauliflower and cook, stirring occasionally, until it begins to brown, 4 to 6 minutes. Add the scallions and garlic; cook, stirring, until fragrant, about 15 seconds. Add 1 cup edamame and cook, stirring often, until heated through, 2 to 3 minutes.

Whisk the reserved sauce, add it to the pan and cook, stirring, until thickened and coating the cauliflower, about 1 minute. Serve sprinkled with a pinch of crushed red pepper, if desired.