

GENERAL TSO'S CAULIFLOWER BOWL

Enjoy our General Tso's Cauliflower Bowl! This dish features crispy battered cauliflower coated in a sweet and spicy General Tso's sauce. It's served with brown rice and topped with fresh green onions and sesame seeds for a flavorful and satisfying meal.



Ingredients:



- 5oz. Gordon Choice Battered Cauliflower #694550
- 2oz. Gordon Choice General Tso's Sauce #428824
- 6oz. Gordon Choice Cooked Brown Rice #452446
- 4oz. Broccoli Slaw Mix #573426
- 1oz. Sesame Oil
- Markon Ready-Set-Serve Green Onions #596981
- Trade East Black #229570 & White #513806 Sesame Seeds

Optional Add-ons:

- Steamed broccoli or snap peas for color and nutrition
- Crushed peanuts or cashews for crunch
- A drizzle of sriracha for extra heat

Instructions:

1. Deep fry 5 oz. of battered cauliflower until crispy and golden.
2. In a bowl or pan, toss the hot cauliflower with 2 oz. of General Tso's Sauce until evenly coated. Heat slightly if needed to warm the sauce.
3. Warm 6 oz. of fully cooked brown rice on the stovetop or steamer until hot.
4. Add the brown rice to a bowl as the base. Top with the sauced cauliflower.
5. Sprinkle with sliced green onions, black and white sesame seeds.

Product	Description	Code #	Pack Size
 Gordon Choice® Cooked Brown Rice	This brown rice delivers restaurant-quality texture and flavor with minimal effort. Made with just water, long-grain brown rice, and a touch of canola oil; it's a blank canvas for your culinary creativity. <div>   </div>	835900	4/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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GFS MICROSITE