

## Teriyaki Caulilini™ with Sriracha Peanuts

### Servings

6

### Calories

180

### Prep Time

15 minutes

### Total Time

1 hour

### Skill Level

Easy

## Ingredients

½ cup soy sauce

½ cup rice wine vinegar

¼ cup Sambal chili paste

1 (6 ounce) can pineapple juice

½ cup honey

1 pound Mann's Caulilini™ SweetStem™ Cauliflower

½ cup chopped roasted peanuts

½ tablespoon Sriracha

Sesame oil, for cooking



## The Method

In a 2 quart sauce pan, bring the soy sauce, vinegar, sambal, pineapple juice, and honey to a simmer and let reduce by two-thirds.

While sauce is reducing, bring 4-6 cups of water to a boil in a large pot. Blanch the Caulilini™ for 4-6 minutes, or until tender. Once tender, remove from water and set aside.

Heat a small sauté pan over medium heat. Add in the peanuts and toast them, about a minute. Once the peanuts are toasted, add in the Sriracha and stir until all of the peanuts are coated. Remove the peanuts from the skillet and set aside.

Heat a medium sauté pan over medium high heat, add some sesame oil. When the pan is hot, add in the Caulilini™. Let the Caulilini™ sear to a golden brown, and then add some of the reduced sauce. Make sure to coat the Caulilini™ well. Once coated, remove from pan and place on serving dish. Drizzle some of the remaining sauce over the Caulilini™, and then garnish with the Sriracha peanuts.



# Teriyaki Caulilini™ with Sriracha Peanuts

## Nutrition Facts

Serving Size: 249g | Servings: 6

### Amount Per Serving

Calories 180 | Total Fat 9g (sat fat 1.5g trans 0g) | Cholesterol 0mg | Sodium 1380mg | Total Carbohydrate 17g | Dietary Fiber 5g |  
Sugars 9g (Includes 0g Added Sugars) | Protein 6g | Vitamin D 0% | Calcium 4% | Iron 10% | Potassium 10%