**Fried Cauliflower Rice**

**Serves 6-8**

1 tablespoon sesame oil

1 teaspoon freshly grated ginger

2 garlic cloves, minced

½ teaspoon sugar

1 carrot, shredded

4 cups uncooked cauliflower, chopped fine like rice

2 tablespoons soy sauce

1 tablespoon fish sauce

¼ cup bean sprouts

¼ cup peas

2 large eggs, beaten

2 tablespoons green onions, chopped

Heat a large nonstick frypan or wok over medium heat, add the oil and heat for 1 minute.

Add ginger, garlic, and sugar to the pan sauté 2 minutes.

Add remaining ingredients except egg and green onion.

When cooking is complete, stir in egg and green onion.