

## Vegan Keto Bibimbap

### Description

*This is delicious and totally addictive.*

**Prep time:** Fifteen minutes

**Cook time:** Thirty minutes

**Total time:** Forty-five minutes

**Servings:** 1

### Ingredients

- 1 cup of cooked cauliflower rice
- 3.5oz of baked or air-fried tofu
- 1/2 cup of cooked broccoli
- 1/8 cup of cooked shiitake mushrooms
- 1 tablespoon of low-carb gochujang
- 1 teaspoon of sesame seeds
- Some chopped scallions for garnish

### Instructions

1. First, reheat the cauliflower rice and vegetables in a pan over medium heat. Then bake the tofu at 350 degrees F, for about thirty minutes.
2. Then mix the tofu and vegetables in a bowl and then add in the gochujang and garnish with scallions and sesame seeds.