Cauliflower Rice – makes five 1 cup servings

Ingredients

- 1 Cauliflower head, chopped into smaller pieces
- 1 tbsp. Olive oil
- Salt and pepper to taste

Directions

- 1. Wash the cauliflower.
- 2. Using a food processor (or blender), pulse until cauliflower has reached a rice shape.
 - a. Be careful not to process too much or else it will turn into a mashed potato consistency.
 - b. You may need to do this is a couple separate batching depending on how big your processor is and how much cauliflower you have.
- 3. Heat oil in pan on medium then add the cauliflower rice and your seasonings to taste.
- 4. Cook for 3-5 min.
- 5. Substitute this for rice in your favourite rice dishes!
- 6. You can also use cauliflower rice in a salad. Just skip steps 3 & 4 and add the riced cauliflower right into your salad bowl with your favourite salad ingredients.
- 7. Enjoy ©



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