



Best-Ever Cauliflower Stuffing

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Prep: 15

Cook: 40

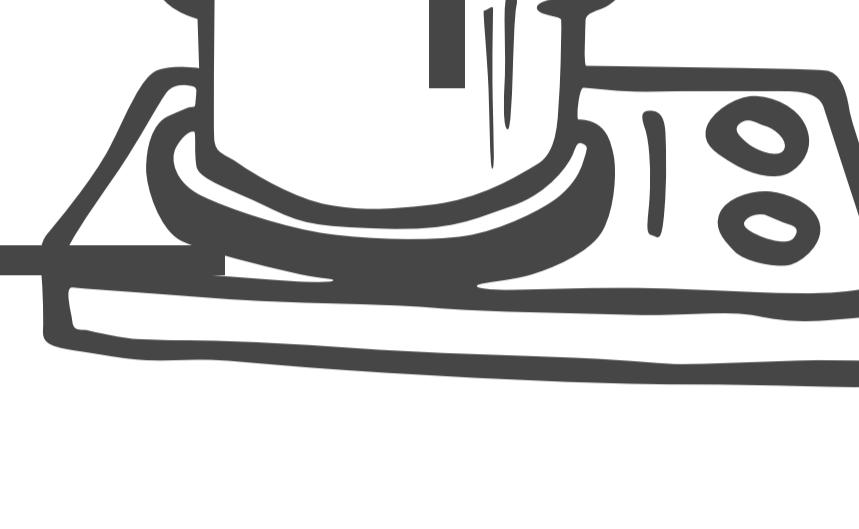


Serves: 6



Ingredients:

- 4 tbsp. butter
- 1 onion, chopped
- 2 large carrots, peeled and chopped
- 2 celery stalks, chopped or thinly sliced
- 1 small head cauliflower, chopped or 1-2 bags of microwavable riced cauliflower
- 1 c. (8-oz.) package mushrooms, chopped
- salt
- ground black pepper
- 1/4 cup freshly chopped parsley
- 2 tbsp. freshly chopped rosemary
- 1 tbsp. freshly chopped sage (or 1 tsp. ground sage)
- 1/2 cup low-sodium vegetable or chicken broth

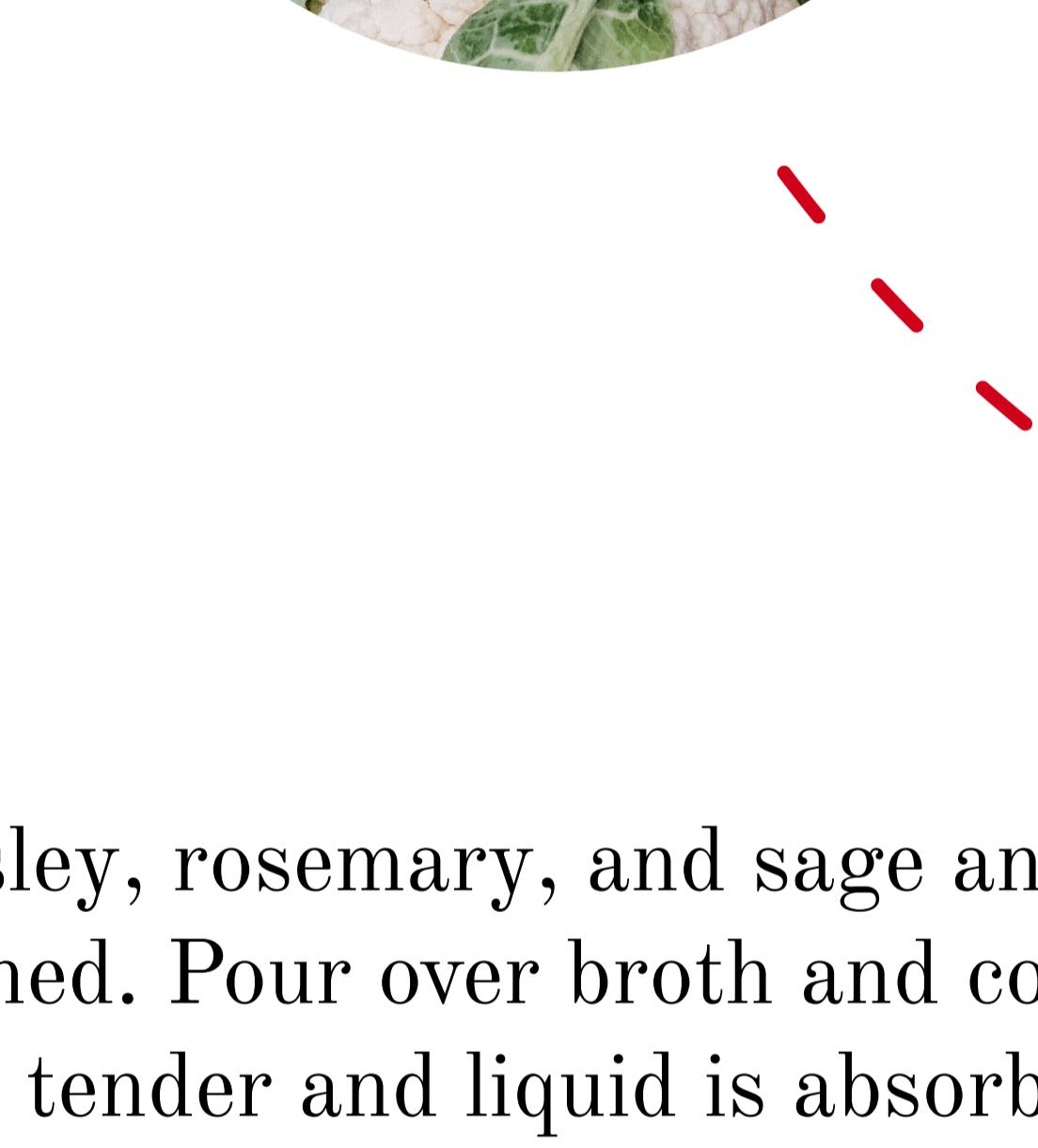


Follow these 4 easy steps:



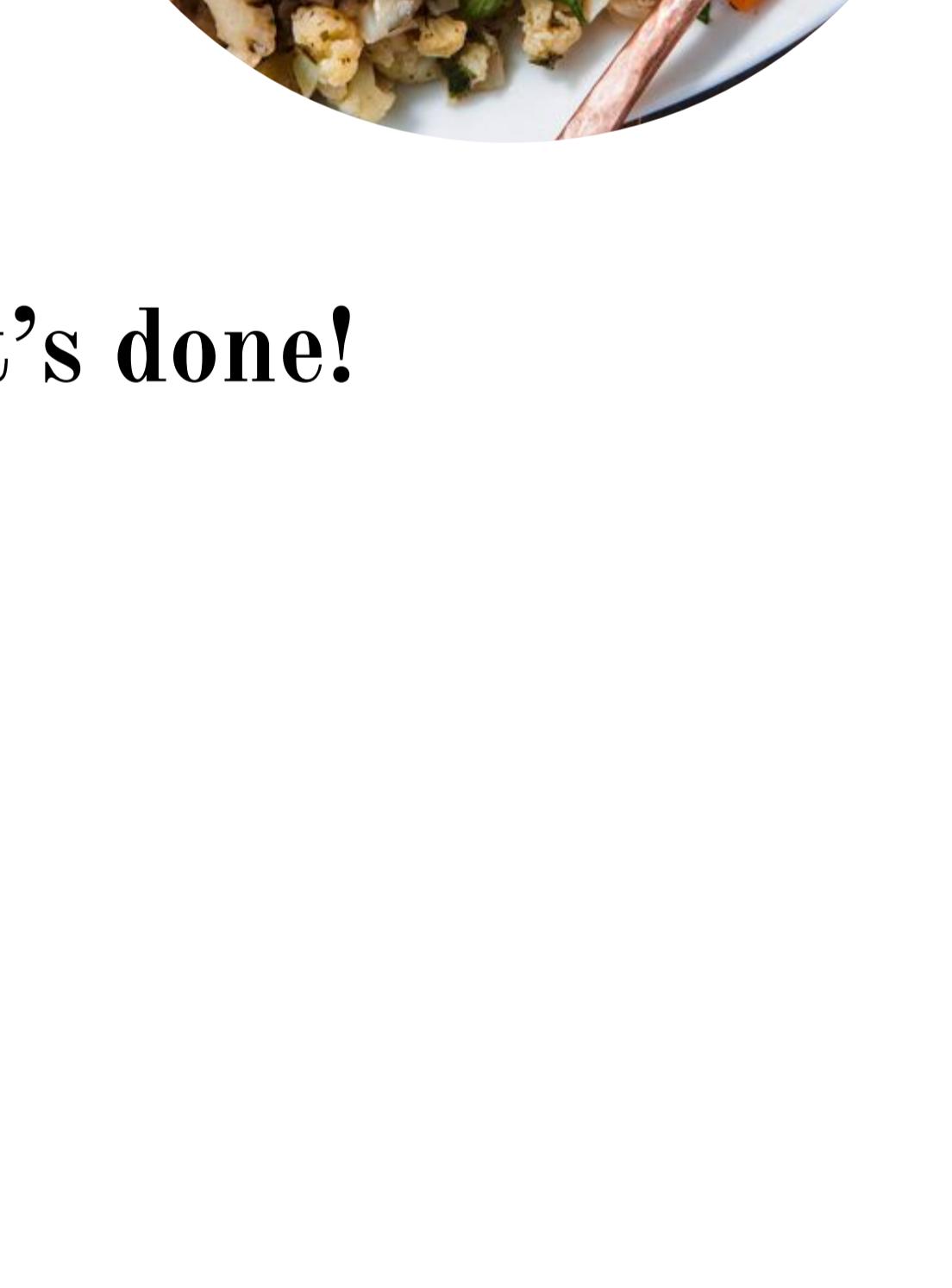
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1. In a large skillet over medium heat, melt butter. Add onion, carrot, and celery and sauté until soft, 7 to 8 minutes.



2

2. Add cauliflower and mushrooms and season with salt and pepper. Cook until tender, 8 to 10 minutes more.



3

3. Add parsley, rosemary, and sage and stir until combined. Pour over broth and cook until totally tender and liquid is absorbed, 10 minutes.



And voila! It's done!