

## Cauliflower Rice Stuffing



Servings:

**6**

Prep Time:

**15 minutes**

Cook Time:

**30 minutes**

### Ingredients

- 4 tbsp **Unsalted Butter**
- 1 cup **Diced Onion**
- 1 cup **Diced Carrots**
- 1 cup **Diced Celery**
- $\frac{3}{4}$  cup **Diced Bella Mushrooms**
- 2 cups **Riced Cauliflower**
- $\frac{1}{4}$  tsp **Salt**
- $\frac{1}{4}$  tsp **Black Pepper**
- $\frac{1}{2}$  tsp **Garlic Powder**
- $\frac{1}{4}$  cup **Fresh Chopped Parsley**
- 2 tsp **Fresh Chopped Rosemary**
- 1 tsp **Ground Sage**
- $\frac{1}{2}$  cup **Vegetable Broth**

### Method of Preparation

#### Step 1

Melt butter in pan over medium heat. Add onions, carrots and celery. Cook until tender.

#### Step 2

Add mushrooms and cauliflower rice. Mix well. Season with salt, pepper and garlic powder.

#### Step 3

Cook until rice begins to soften.

Add broth and herbs and mix well.

#### Step 4

Cook until all liquid is absorbed. Enjoy!