



Ras el Hanout Cauliflower Rice

Add a Moroccan twist to this delicious quick pilaf.

Ingredients:

4-5 cups grated cauliflower
1 TBL olive oil
1 TBL butter
Salt to taste
½ tsp - 1 tsp Ras el Hanout
1 TBL chopped parsley
Squeeze of lemon

Instructions:

- 1 - Heat oil and butter in frying pan over medium heat.
- 2 - Once butter stops foaming add grated cauliflower. Cook for 2 minutes. Sprinkle with salt to taste and Ras el Hanout. Stir and cook another 2-3 minutes until al dente.
- 3 - Serve immediately, sprinkle with chopped parsley and squeeze some lemon.

Spices Used: Ras el Hanout

4 Servings