

# MEXICAN CAULIFLOWER RICE

## INGREDIENTS

- 1 large cauliflower
- 2 tbsp. olive oil
- 1 Roma tomato - chopped
- 1 tsp. minced garlic (about 2 cloves)
- 3/4 cup vegetable or chicken broth
- 1 1/2 tsp. tomato paste
- 1/2 tsp. salt
- 1/4 tsp. paprika
- 1/4 tsp. cumin

## PREPARATION

1. Cut cauliflower into small chunks and remove any of the green leaves and thick stems. Pulse cauliflower on food processor or grater to get a rice like consistency.
2. Heat up olive oil in a large skillet over medium-high heat.
3. Add tomato and garlic and saute for 10 minutes.
4. Add broth, tomato paste, salt, paprika and cumin and mix together until tomato paste has completely dissolved.
5. Add cauliflower rice and stir to fully combine with the broth.
6. Cook for 3 to 5 minutes, until cauliflower has softened. Season with salt as per taste.
7. Remove from heat and serve with chopped cilantro and fresh limes. Enjoy!

