## HERBED CAULIFLOWER RICE



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## **INGREDIENTS**

| ITEM                                | QUANTITY  | ITEM                                 | QUANTITY |
|-------------------------------------|-----------|--------------------------------------|----------|
| Cauliflower Riced or Grated         | 6 Cups    | Minced Chives, plus more for garnish | 2 Tbsp.  |
| Olive Oil                           | 1 Tbsp.   | Finely Chopped Flat-Leaf Parsley,    | 1 Tbsp.  |
| Garlic Cloves, Grated               | 2         | plus more for garnish                |          |
| Chopped Dill, plus more for garnish | 3 Tbsp.   | Kosher Salt                          | To Taste |
|                                     | <i>5.</i> | Freshly Ground Black Pepper          | To Taste |



- Heat olive oil in a large skillet over medium heat.
- Add grated garlic and sauté for 30 seconds until fragrant.
- Add cauliflower rice and season with salt and pepper.
- Sauté for 5-7 minutes, stirring occasionally, until tender but not mushy.
- Framove from heat and stir in dill, chives, and parsley. Toss well to combine.
- Taste and adjust seasoning if needed. Garnish with extra herbs before serving.
- Serve and enjoy!