



Spinach Cauliflower Risotto

Ingredients:

- 4 tablespoons + 1 tablespoon butter, separated
- 1 package Nature's Earthly Choice™ Riced Cauliflower
- ½ small yellow onion, diced
- 2 garlic cloves, minced
- ½ cup broth, warm
- ¾ cup Parmesan cheese (plus more as needed)
- 4 to 6 cups baby spinach, finely chopped
- 1 teaspoon fresh lemon juice
- 1 teaspoon lemon zest
- ½ teaspoon dried parsley
- Salt and pepper, to taste

Directions:

1. In a medium pot over medium heat, melt 4 tablespoons butter. Cook the onion for 5 to 7 minutes or until tender. Add the garlic and cook for 1 minute.
2. Squeeze the pouch of riced cauliflower to separate the grains and add to the pot. Slowly add the broth. Simmer for 5 to 7 minutes or until thick, mixing occasionally.
3. Add the Parmesan, spinach, lemon juice, zest, parsley, and 1 tablespoon butter. Simmer and mix until the spinach wilts. Taste and add salt, pepper, and Parmesan as needed. To thin the risotto, add more broth, 1 tablespoon at a time.