

## Published May 6th, 2015 Cauliflower Rice Pilaf

By Susie Iventosch INGREDIENTS 1 head cauliflower, processed in the food processor to rice or bulgur-sized pieces 2 tablespoons olive oil (or oil of your choice) 1 yellow onion, finely chopped Salt and pepper, to taste DIRECTIONS In a frying pan, heat olive oil and sauté onion over medium heat until translucent. Add cauliflower and cook over medium-high heat, stirring occasionally, until edges are just browning and cauliflower is cooked. This takes about 5 minutes! Season to taste and serve as a side dish in place of rice, potatoes or pasta.

Reach the reporter at: info@lamorindaweekly.com

<u>back</u>

Copyright <sup>©</sup> Lamorinda Weekly, Moraga CA