



Mushroom Risotto* (OP W)

Serving: 1

Veg

Ingredients

- 1/2 cup cauliflower rice
- 1 tbsp butter
- 8 mushrooms thinly sliced
- 1/4 cup cabbage cut finely
- 1/4 cup veggie broth
- Sea salt to taste
- 1/2 tsp black pepper powder
- 2 tbsp celery chopped
- 1 tsp oil
- cheese 2 cube

Preparation Method

- Heat 1 tsp oi in a saucepan over medium high flame, add the mushrooms and cook until soft about 2 minutes
- Remove mushrooms and their liquid , and set aside
- Add 1 tbsp butter to pan and cabbage to it . cook 1 minute
- Add cauliflower rice , stirring to coat with it , about 2 minutes add 1/4 cup veg stock to the rice and stir until the water is absorbed . stirring until the liquid is absorbed about 5 minutes
- Remove from heat and stir in mushroom season with salt and pepper to taste .Top with cheese