How to Make Cauliflower Rice

Author: Cook Eat Paleo Serves: 4 - 6 servings

Ingredients

- 1 head cauliflower
- 1 tablespoon olive oil, ghee, or bacon fat
- sea salt
- fresh ground pepper

Instructions

- 1. Cut cauliflower into large florets.
- 2. Rice cauliflower using shredding blade on food processor. Or pulse cauliflower in food processor with chopping blade, or grate by hand on box grater.
- 3. Heat fat in large <u>frying pan</u> over medium heat. Add cauliflower rice and saute until just cooked through, about 5 minutes. Season with salt and pepper to taste.

Recipe by Cook Eat Paleo at http://cookeatpaleo.com/how-to-make-cauliflower-rice/