

Cauliflower, Crimini & Hazelnut Stuffing

Active Time: 30 minutes | Total Time: 2 hours | Serves: 10

Nutrition Information Per Serving

154.5 calories, 7.91 g carbohydrate, 2.73 g fiber, 5.18 g NET carbs, 3.16 g protein, 13.34 g fat

Ingredients

- 1/2 tsp(s) sea salt
- 2 stalk(s) organic celery, sliced
- 2 clove(s) organic garlic
- 2 whole (s) lemons, juiced
- 1/3 cup(s) organic parsley, chopped
- 1 whole organic leek, chopped
- 8 Tbsp(s) grass-fed butter
- 1/2 cup(s) whole hazelnuts
- 1 head cauliflower, broken into florets
- 1/2 Tbsp(s) fresh sage, finely chopped
- 1/3 tbsp(s) lemon zest
- 1 Tbsp fresh thyme, chopped
- 1/2 pound(s) crimini mushrooms, diced

Preparation

1. Preheat oven to 350 degrees F.
2. Heat a large sauté pan over medium heat. Add butter and melt. Add mushrooms, leek and celery, sautéing for 5 minutes, until the mushrooms soften. Transfer to a large, greased 13 x 9 baking dish and combine with cauliflower florets.
3. In a food processor, combine hazelnuts, juice of one lemon, lemon zest, garlic, thyme, parsley, sage, salt and 4 Tbsp. melted butter.
4. Gently pulse to a mealy consistency. The hazelnuts should be in very small pieces.
5. Spoon the hazelnut mixture over cauliflower and mushrooms and mix well.
6. Transfer to oven and bake for 45 minutes, stirring occasionally. Increase the heat to 375 degrees and bake another 35-45 minutes, stirring to prevent burning or sticking to the pan.
7. Before serving, squeeze the juice of the remaining lemon top and garnish with additional sage leaves (if desired).

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