

Add a Moroccan twist to this delicious quick pilaf.

4-5 cups grated cauliflower

1 TBL olive oil

1 TBL butter

Salt to taste

½ tsp 1 tsp Ras el Hanout

1 TBL chopped parsley

Squeeze of lemon

1 - Heat oil and butter in frying pan over medium heat.

2 - Once butter stops foaming add grated cauliflower. Cook for 2

Ras el Hanout