

Cranberry Pecan Cauliflower Stuffing

Serves: 10

Total time: 40 mins

Difficulty Level: Easy



INGREDIENTS:

 Available for purchase in the PureFormulas Store

- 3/4 cup raw pecans 
- 2 tbsp ghee 
- 1 onion, thinly sliced
- 1 cup vegetable stock
- 6 cups riced cauliflower
- 1 tsp thyme 
- 1 tsp pink Himalayan salt 
- 1/2 tsp ground black pepper 
- 1 tbsp parsley 
- 1/2 cup grated parmesan 
- 1/4 cup dried cranberries 

DIRECTIONS:

1. Preheat oven to 350. Roast pecans on a lined baking sheet for 8 minutes.
2. Heat the ghee in a skillet over medium heat. Add the onions and sauté until translucent.
3. Add the stock to the skillet.
4. Add the riced cauliflower, thyme, salt, and pepper to the skillet. Cook for 15 minutes or until all the liquid has evaporated.
5. Mix in the pecans, cheese, and cranberries.
6. Add salt & pepper to taste.
7. Serve & enjoy!