

Cauliflower Dressing

Ingredients

4 tbsp. butter
1 onion, chopped
2 large carrots, peeled and chopped
2 celery stalks, chopped or thinly sliced
1 small head cauliflower, chopped
1 c. chopped mushrooms kosher salt
Freshly ground black pepper
1/4 c. chopped fresh parsley
2 tbsp. chopped fresh rosemary
1 tbsp. chopped fresh sage (or 1 tsp. ground sage)
1/2 c. vegetable or chicken broth



Directions

In a large skillet over medium heat, melt butter.

Add onion, carrot, and celery and sauté until soft, 7 to 8 minutes.

Add cauliflower and mushrooms and season with salt and pepper. Cook until tender, 8 to 10 minutes more. Add parsley, rosemary, and sage and stir until combined, then pour over vegetable broth and cover with a lid.

Cover until totally tender and liquid is absorbed, 15 minutes.

Serve.