MEXICAN CAULIFLOWER RICE

Ingredients

Servings: 8

- Olive oil
- 1 whole cauliflower, head
- 1 cup tomatoes, diced
- 1/2 cup yellow onion, diced
- 1 tablespoon garlic, minced
- 1 tablespoon tomato paste
- 1 teaspoon paprika
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon red pepper flakes
- 1 tablespoon lime juice
- 1/4 cup cilantro, chopped

- Heat the oven to 350 F.
- Grease a shallow baking pan with olive oil.
- Using a food processor with the grating blade, grate all of the cauliflower. If there's no food processor, a hand grater will work fine. Set aside.
- In a high-speed blender or food processor, blend the tomatoes, onion, garlic, tomato paste, paprika, salt, pepper and red pepper flakes until smooth.
- Mix the tomato blend evenly into the shredded cauliflower. Pour into the prepared pan and bake for 20 minutes. Stir and bake for another 20 minutes.
- Remove from the oven, and then transfer to a serving dish. Mix in the chopped cilantro and drizzle with lime juice.

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