

Cauliflower Risotto (Main Courses)

2 cups cauliflower
1 Tbsp. olive oil
1 Tbsp. shallots, chopped
½ cup vegetable broth
2 tbsp. heavy cream
2 to 3 Tbsp. Halladay's Chardonnay Seasoning
1 cup parmesan cheese, grated

Pulse cauliflower florets in a food processor until they are the size of grains of rice. In a skillet, cook shallots in the olive oil until tender. Add cauliflower and toss to coat. Add stock and seasoning; cook until tender, about 10 minutes. Add cream and cheese. Salt and pepper to taste.