

## Curried Peanut Cauliflower Rice



- **Ingredients**

- ½ head cauliflower, separated into florets
- 1 tablespoon peanut oil
- 2 tablespoons onion, finely chopped
- 1 small garlic clove, minced
- ½ teaspoon fresh ginger, grated
- ½ teaspoon curry powder
- ¼ teaspoon turmeric
- ¼ teaspoon salt
- 1 medium apple, chopped
- ¼ cup Peanut Shop Lightly Salted Peanuts
- ¼ cup raisins
- 1 tablespoon fresh cilantro, chopped

- 15 minutes
- 6 - Serving Size: 1/3 cup
- Easy

### Directions

To make the cauliflower rice, place the florets in the bowl of a food processor and pulse until it looks like rice. Stop and stir as needed to get all the florets equally broken down.

In a large skillet, heat the peanut oil over medium heat and add the onion. Cook for 1-2 minutes, then add the garlic and cook for 30 seconds more, stirring. Next, add the ginger and spices and stir to coat the onions. Cook for 1-2 minutes, stirring, but do not allow the onion to brown. Add all the cauliflower at once and stir well to incorporate the onions and spices. Cook for 4-5 minutes, stirring frequently to keep from sticking. Turn off the heat and stir in peanuts, raisins and cilantro. Serve warm or at room temperature.