



## **Cauliflower Mushroom Risotto & Baked Shrimp**

### **4 Servings**

1 Approx 2 lb Head of Cauliflower  
1 Lb Mushrooms  
1 Small Onion, Diced  
3 Cloves of Garlic, Minced  
3/4 Cup of Chicken Broth  
1 Tsp Olive oil  
1 Tsp Evening In Tuscany  
1/2 Cup Parmesan/Romano Cheese Blend

1 Lb Jumbo Shrimp, Cleaned and Deveined.  
1 Tsp Olive Oil  
1 Heaping Tsp of Evening in Tuscany

### **Preparation:**

Preheat oven to 375°. Place shrimp in bowl and add oil and An Evening in Tuscany. Toss gently to coat. Place on sheet pan, and bake for 12-15 minutes, until just pink. Remove and serve with risotto.

Separate your rinsed cauliflower into large florets and place into your food processor. "Pulse" until the cauliflower resembles rice. Place in a steamer and microwave for 2-3 minutes to pre-cook. Set aside. In a medium sauté pan add the olive oil and heat to medium. Add the onion, garlic and mushroom and sauté for about 5 minutes. Add the cauliflower "rice", An Evening in Tuscany and broth. Simmer, stirring frequently, for 4 minutes. Add the cheese, stir and you are ready to serve.

This is satisfying and good fore you! Hope you enjoy!