



### Trend – Gluten-Free

#### **Stuffing Flavored Cauliflower**

*No gluten worries with this stuffing side dish*

- 1/3 cup dried cranberries
- 1 large cauliflower, trimmed, chop into small florets
- 1 large onion, sliced
- 1/2 cup chopped celery
- 3 garlic cloves, minced
- 1/4 cup olive oil
- 1 Tablespoon maple syrup
- 1/2 teaspoon (each) dried thyme; ground sage
- 1/4 teaspoon (each) ground dried rosemary; ground black pepper
- 1/3 cup coarse broken pecans
- 1/3 cup chopped fresh parsley

**Before Starting:** Preheat oven to 450 degrees F. Line baking sheet with foil or parchment paper.

**Soften Cranberries:** Place cranberries in small bowl; cover with hot water; set aside to soften.

**Combine Vegetables:** In a large bowl, combine cauliflower, onion, and celery and minced garlic. Set aside.

**Mix Spices and Herbs:** In a small measuring cup, stir together oil, maple syrup, thyme, sage, rosemary, and black pepper. Pour over vegetables; toss to coat evenly.

**Bake Vegetables:** Spread vegetables in a single layer on lined baking sheet. Bake in preheated 450 degrees F oven for 15 minutes. Remove from oven; stir in pecans and parsley; return to oven; bake for additional 10 to 15 minutes or until cauliflower edges are golden and pecans are lightly brown.

**Before Serving:** Remove cranberries from liquid. Toss cranberries with warm roasted vegetables. Yield: Serves: 4 to 6  
Prep Time 10 minutes Total time: 40 minutes

**Recipe Inspired by:** Autumn Smith; Paleo Valley. the original recipe also added Beef Sticks, thinly sliced

**About the Recipe:** Don't worry if you want to have seconds when you serve this side dish. The flavor will bring back memories of holiday stuffing with its savory herb flavors of sage, rosemary, and thyme. Cauliflower subs in for the heavy bread, leaving a delicious gluten-free stuffing casserole.