

Roasted Garlic Cauliflower Risotto

Yield: 12 each 8 oz side serving

Ingredients:

- 4 lbs Reser's® Cheesy Garlic Cauliflower Rice (71117.00744)
- 40 Roasted garlic cloves in olive oil
- Parmesan frico (shredded Parmesan cooked in oven on parchment until crispy)

Directions:

1. In a large sauté pan, heat the olive oil until it shimmers.
2. Add the minced garlic, onion, and salt and cook for 3-4 minutes to soften without browning, stirring often.
3. Add the red bell pepper and continue to cook and soften, 2-3 minutes.
4. Add the entire bag of Reser's Sweet Corn in Butter and blanched green bean chunks and warm through, stirring often.
5. Add the halved tomatoes and continue to warm through.
6. Add the minced parsley off the heat and place in 1/3rd pan to keep warm, but not on a steamtable.
7. To serve, scoop into a small serving bowl and garnish with parsley chiffonade.

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