

Cauliflower Rice with Peas, Shrimp with Lemon Saffron Sauce

Serves 2

A complete dinner in a single pan!

Ingredients:

2 Tbsp EVOO

1 onion, diced

1 lb cauliflower rice

½ cup peas

1 lb shrimp, deveined (26/30)

1 lemon, zested and juiced

1/8 tsp. saffron soaked in 2 Tbsp hot water

Salt and pepper to taste

½ cup fresh cilantro, minced for garnish

Preparation:

In a cast-iron skillet add oil and a pinch of salt, sauté onions on medium heat until caramelized.

Add cauliflower and peas and sauté for another 5-8 minutes until soft add the shrimp, lemon zest and juice, and saffron liquid.

Cover and allow to steam for about 5 minutes until the shrimp are fully cooked.

Adjust seasoning.

Divide in two portions sprinkle the fresh cilantro on top and serve warm. Enjoy!