10 minutes.

Over broth and cook until totally tender and liquid is absorbed.

Add parsley, rosemary, and sage and stir until combined. Pour pepper. Cook until tender, 8 to 10 minutes more.

Add cauliflower and mushrooms and season with salt and

caron, and celery and sauté until soft, 7 to 8 minutes.

In a large skillet over medium heat, melt butter. Add onion,

Directions

1/2 c. low-sodium vegetable or chicken broth
1 tbsp. finely chopped sage (or 1 tsp. ground sage)
2 tbsp. finely chopped rosemary
1/4 c. finely chopped parsley
Freshly ground black pepper Kosher salt

1 c. (8-oz) package baby bella mushrooms, chopped
1 small head cauliflower, chopped
2 celery stalks, chopped or thinly sliced
2 large carrots, peeled and chopped
1 onion, chopped
2 tbsp. butter

Ingredients

Cauliflower Stifling (6 servings)