

## **Cauliflower Fritters Fantastico!**

### Ingredients:

6 Cups Raw Cauliflower Florets

3 Eggs

1/4 Cup Almond Flour

1 Tsp Salt

1/4 Tsp Pepper

1/8 Tsp Nutmeg

2 Tablespoon Dill- Chopped

1/4 Cup Parsley - Chopped

3 Green Onions - Chopped



Directions: Put the 6 cups of raw cauliflower in food processor and chop into small pieces. Place in a large bowl. Whisk the 3 eggs and add to bowl of cauliflower. Add all the other ingredients to bowl and let sit for a few minutes.

Now fry them up! Scoop out desired amount of cauliflower mixture and gently make into a patty and set in pan. Fry to desired crispness.

### **Dill Sauce:**

1 Cup yogurt

1 Minced Garlic Clove

2 Tablespoons of mint  
or dill

2 Tablespoons Olive Oil

Salt/Pepper to taste