



## **CAULIFLOWER RISOTTO CAKES**

- 1 pound cauliflower florets
- 1 ½ prepared risotto
- 2/3 cup panko breadcrumbs
- ¼ cup chopped flat leaf parsley
- ½ teaspoon salt
- ½ teaspoon black pepper
- 2 ounces shredded fontina cheese
- 1 large egg
- 2 tablespoon Lemon Pepper Olive Oil
- 2 tablespoons mayonnaise
- 1 tablespoon lemon juice
- 2 teaspoons minced fresh chives
- 1 minced garlic clove
- Honey Ginger Balsamic Vinegar

Preheat oven to 400\*. Pulse 1 pound cauliflower florets in a food processor until finely chopped. Spread on a baking sheet bake at 400\* for 40 minutes, stirring occasionally. Combine cauliflower, prepared risotto, cup panko breadcrumbs, chopped flat leaf parsley, salt, black pepper, shredded fontina cheese, and 1 large egg: shape into 8 (3 inch) patties. Heat 1 tablespoon lemon pepper olive oil in a large nonstick skillet over medium heat. Add 4 patties to pan; cook 3 minutes on each side. Remove from pan. Repeat procedure with 1 tablespoon oil and remaining 4 patties. Combine 2 tablespoons, mayonnaise, 1 tablespoon lemon juice, 2 teaspoons minced fresh chives, and 1 minced garlic clove. Serve with patties

Drizzle a little bit of honey ginger balsamic vinegar over patties. Serves 4.