**Low Carb Paleo Cauliflower Stuffing**

Need an easy low carb paleo stuffing for Thanksgiving? Try this cauliflower stuffing recipe! It has all the same flavors, plus it’s healthy and delicious.

**Ingredients**:

1 large head cauliflower(cut into small florets)

1 large onion(sliced)

¼ cup celery(chopped thinly)

2 cloves garlic(minced)

¼ cup olive oil(can also use butter or ghee)

½ tsp poultry seasoning

½ tsp dried thyme

½ tsp ground sage

1 tsp sea salt

¼ tsp black pepper

2 tbsp fresh parsley(chopped)

¼ cup pecans

**Instructions**:

Preheat oven to 450 degrees. Line a baking sheet with parchment paper.

In a large bowl stir together the chopped cauliflower, onions, celery and garlic. Toss with olive oil, poultry seasoning, sage, thyme, sea salt and black pepper.

Spread the mixture in a single layer on the lined baking sheet. Roast in the oven for about 15 minutes, until the onions are soft and the cauliflower is starting to brown a liitle.

Add the fresh parsley and pecans to the pan and stir everything together. Roast for 10-15 more minutes, until the pecans are lightly toasted, cauliflower is well browned, and the onions are starting to caramelize.