

Creamy Cauliflower Rice with Shrimp

A quick, creamy skillet dinner with shrimp, cauliflower rice, and Parmesan.

Ingredients

3 Tbsp olive oil, divided
1 lb peeled and deveined medium shrimp, tails removed
3/4 tsp kosher salt, divided
1 medium leek (white and light green parts only), thinly sliced (about 2 cups)
1/4 cup dry white wine
1 package fresh riced cauliflower (12 oz, about 4 cups)
1/2 cup low sodium chicken broth or vegetable broth
2 oz fresh baby spinach (about 2 packed cups)
1/4 cup heavy whipping cream
2 oz Parmesan cheese, finely shredded (about 3/4 cup), plus more for serving if desired

Instructions

1. Heat 1 Tbsp olive oil in a large skillet over medium. Add shrimp and 1/4 tsp salt. Cook, stirring often, until shrimp are firm and pink, about 5 minutes. Transfer shrimp to a plate and wipe skillet clean.
2. Heat remaining 2 Tbsp olive oil in skillet over medium. Add leek and cook, stirring often, until tender, 3 to 4 minutes. Add wine and cook, stirring constantly, until wine is absorbed, 1 to 2 minutes.
3. Stir in cauliflower rice and broth. Cook, stirring often, until broth is absorbed, about 3 minutes.
4. Stir in spinach, cream, and remaining 1/2 tsp salt. Cook, stirring constantly, until spinach wilts, about 2 minutes.
5. Add Parmesan cheese and cook, stirring constantly, until melted, about 1 minute.
6. Remove from heat and stir in cooked shrimp. Serve immediately with additional Parmesan if desired.