

Cauliflower Marranca

1 lb mushrooms
1 large onion, chopped
1 large head of cauliflower in flower pieces
3 cloves of crushed garlic
1 Tbl dried basil
Salt and Pepper
3 cups cooked rice
2 cups grated cheese of your choice

1. Sauté mushrooms and onion together in butter with juice of 1 lemon.
2. Sauté cauliflower in butter with garlic, basil, salt and pepper to taste.
3. Combine everything and pour into a 9X13 oiled baking pan.
4. Bake, covered for 30 minutes at 350°F.

Serves 4-6

From Margaret Pennings from the original *Moosewood Cookbook*