

Shrimp & Bacon Fauxsotto



Ingredients

3 3/4 c cauliflower rice	4 slices of chopped bacon
8 oz cream cheese	1 lb shrimp
2 tbsp Parmesan cheese	1/4 c broth
2 tbsp butter	1/2 tsp red pepper flakes
5 tbsp minced garlic	2 tbsp lemon juice
3 tbsp pesto	1/4 chopped parsley
1/4 c sundried tomatoes	salt and pepper to taste

Directions

1. Add butter, 1 tbsp of garlic, cauliflower rice, and a splash of water to a pan with a lid. Cover and cook until softened.
2. Add cream cheese and parmesan cheese, cook until cheese is melted, stirring constantly. Add pesto and sundried tomatoes, cook until warm.
3. While the fauxsotto is cooking, place the bacon in another pan and cook until crisp, remove, and set aside.
4. In the bacon pan, add the remaining garlic for 1 minute, then the shrimp. Cook until they are just beginning to turn pink and add broth, red pepper flakes, lemon juice, and parsley. Cook until liquid reduces, then add the bacon.
5. Serve bacon and shrimp mixture over the fauxsotto.