

Creamy Cheesy Cauliflower

Prep time: Cook Time: Servings: 2

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Whole Milk			1/Cup
Parmesan			1/dash
Dijon Mustard			2/Tbsp
Salt and Pepper			1/Pinch
Cream Cheese			3/Ounces
Cauliflower		Cut into florets- smaller pieces, not riced	1/Each
White Pepper			1/tsp
American Cheese			10/Slices



Instructions

1. Preheat oven to 400-degree F.
2. Bring a large sauce pan of water to boil, add a teaspoon of salt. Add the florets and boil for 5-7 minutes. Drain in a colander completely, transfer drained florets to a stack of paper towels. Set aside to cool.
3. Add milk to saucepan and bring to a slow simmer, add the cream cheese, mustard, white pepper, and add 6 slices of cheese. Stir until all ingredients are combined and melted into a thick sauce. Add salt and pepper to taste.
4. Transfer the drained and dry florets to an oven proof dish. Pour cheese sauce over the florets and then top with the remaining American cheese slices. Top with a dusting of Parmesan cheese.
5. Bake in center of the oven for 10 minutes or until you see browning of cheese on top of the "mac" n cheese.
6. Allow the dish to cool slightly before serving.

