



## Creamy Cheesy Cauliflower

Prep time: 10 minutes Cook Time: 20 minutes Servings: 2

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Whole Milk			1 Cup(s)
Dijon Mustard			2 Tbsp(s)
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
Toasted Panko Bread Crumbs			1/4 Cup(s)
Fresh Chives			1 Tbsp(s)

## 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 cheese slices. 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 toasted breadcrumbs.
5. Bake for 10 minutes or until golden brown.
6. Allow the dish to cool slightly before serving.
7. Garnish with fresh chives if desired.

