

Kitchen Divas



Loaded Baked Cauliflower

Instructions

1. Preheat oven to 375°F and butter a medium casserole dish. In a medium pot of boiling salted water, cook cauliflower for 3 minutes. Drain cauliflower out on a baking sheet lined with paper towels to let dry completely.
2. In a skillet over medium heat, melt butter. Add onion and garlic and cook until fragrant, about 1 minute. Whisk in flour and cook until flour is golden and starts to bubble. Add heavy cream slowly and stir until mixture comes to a simmer, adding in shredded Gruyère and Parmesan. Stir until cheese has melted, then season with salt and pepper.
3. Add about half the cauliflower into casserole dish, then pour the cheese mixture on top of the cauliflower. Sprinkle the top with Paprika & place it into the oven.
4. Bake until bubbly and golden on top, about 25 minutes.

Ingredients

- 3 cups of cauliflower
- 1 tablespoon of butter
- 1 tablespoon of garlic
- 1/2 chopped onion
- 1 tablespoon of flour
- 1 1/2 cup of heavy cream
- 1/2 cup of shredded gruyère
- 1/2 cup of parmesan cheese
- 1/2 teaspoon of salt
- 1/2 teaspoon of pepper
- 1/2 teaspoon of paprika
- Chopped Green Onion or parsley (for garnish)

Recipe by Chef Andrea