

Cheddar-Topped Cauliflower



PREPARATION TIME
20 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
roast pork loin



Cauliflower is usually a winter vegetable and is the least expensive in the colder months.

Save money and time during other seasons by purchasing frozen cauliflower florets.

SHOPPING LIST

- cauliflower • Cheddar cheese
- salad seasoning

ON HAND

- salt • pepper • dry mustard
- mayonnaise

INGREDIENTS

- 1 medium head cauliflower
- 2 cups water
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon dry mustard
- 1/2 cup mayonnaise
- 2 cups shredded Cheddar cheese
- 1 teaspoon salad seasoning

SERVES **4**

COOKIN' *Express*

- Using frozen cauliflower florets will save time by allowing you to begin with recipe step 3.
- A well-greased baking dish speeds cleanup by making baked-on cheese easy to remove.

Make Ahead

Cooked cauliflower may be kept in the refrigerator for a day, or prepare this dish up to baking 4 hours ahead.

VARIATION

For a pretty and tasty variation, use half broccoli florets and half cauliflower florets.

- 1** Preheat oven to 375°F. Wash cauliflower; remove leaves and trim stems. Cut into bite-size pieces.



- 2** Add water to a large saucepan; place cauliflower in pan. Cook, covered, until tender, about 10 minutes; drain.

- 3** Spray a medium baking dish with cooking spray. Layer cauliflower in dish. Sprinkle salt and pepper over top.



- 4** Combine mustard and mayonnaise in a small bowl; mix well. Spread over cauliflower. Sprinkle Cheddar and salad seasoning on top. Bake until bubbly, about 10 minutes.