

Loaded Cauliflower Bake

INGREDIENTS

2 lbs cauliflower florets
8 oz shredded sharp cheddar cheese, divided
8 oz shredded Monterey Jack cheese, divided
8 oz block cream cheese, softened
4 tablespoons heavy cream
2 bunches green onions, sliced (1 1/2 cups)
6 sliced bacon, cooked and crumbled
1 clove garlic, grated
Salt & pepper to taste

INSTRUCTIONS

Preheat oven to 350 degrees
Steam cauliflower florets until tender
While cauliflower steams, cream together 6 oz of the shredded cheddar, 6 oz of the Monterey Jack, cream cheese, and heavy cream
Stir in sliced green onions, chopped bacon, and garlic
Set aside
Drain any liquid from steamed cauliflower and add to cheese mixture
Stir cauliflower and cheese mixture together
Taste for seasoning, and add as necessary
If you want a finer texture, give a few mashes with the potato masher
Pour into a 2-3 quart casserole and sprinkle on remaining cheddar and Monterey Jack cheese
Cover dish with foil and bake for 25 minutes; remove foil and continue to bake until cheese is brown and bubbly
Enjoy!