



Cauliflower Au Gratin

Ingredients

- 2 heads cauliflower (about 7-8 cups of frozen)
- 1 ½ cups sour cream
- 1 ½ cups shredded Fontina cheese
- salt and pepper to taste
- 1 tbsp. unsalted butter
- 1 cup Panko or dry bread crumbs

Directions

Preheat oven to 350 degrees. Lightly grease 9X13 casserole dish. Steam cauliflower for 8-10 minutes in ¼ cup water. Drain. Stir cheese and sour cream (and salt and pepper, if used) into the cauliflower. You can do this in a bowl or directly in the casserole dish. Melt butter in a small pan, remove from heat and stir in Panko or bread crumbs. Sprinkle bread crumb mixture over cauliflower mixture and bake for 25-30 minutes. Serves 6-8