

# Loaded Cauliflower Casserole

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## Ingredients:

1 large head cauliflower, cut into florets  
1, 10.5 oz can cream of mushroom soup  
2 tbsp sour cream  
2 tbsp cream or milk  
1 1/2 cups shredded cheddar  
3 green onions, thinly sliced  
6 strips bacon, cooked and crumbled  
1 cup panko bread crumbs  
2 tsp salt, divided  
1 tsp each; black pepper and garlic, divided

## Directions:

Preheat oven to 350 degrees.

Steam cauliflower florets until tender - about 5 minutes.

In a large bowl, gently stir steamed cauliflower, cream of mushroom soup, sour cream, cream, 1/2 cup cheddar cheese, white parts of green onions, 1 tsp salt and 1/2 tsp each black pepper and garlic powder well combined.

In a small bowl, mix together 1 cup shredded cheese, panko, green parts of green onions, bacon, 1 tsp salt and 1/2 tsp black pepper and garlic powder.

Pour cauliflower mixture into a 9"x9" baking dish and top with panko and cheese mixture.

Cover with foil and bake 15 minutes. Remove foil and bake an additional 10 minutes, until cheese is melted and bread crumbs are browned.

Serve immediately.