

Loaded Mashed Cauliflower Casserole

8 servings • About 45 minutes • 375°F • 9 × 13-inch dish

INGREDIENTS

- 1½ large heads cauliflower, cut into florets
- 4 oz cream cheese, softened
- ½ cup sour cream
- 2 Tbsp butter, softened
- 1 tsp buttery steakhouse seasoning, or to taste
- Salt and black pepper, to taste
- 1 cup shredded pepper jack cheese
- 6 slices bacon, cooked and crumbled
- 3 green onions, sliced; white and green parts separated
- 1 cup shredded mozzarella cheese, for the top

DIRECTIONS

1. Heat the oven to 375°F. Lightly grease a 9 × 13-inch baking dish.
2. Microwave or steam the cauliflower until very tender. Spread it on a sheet pan and let it cool and dry completely. This is the secret to a fluffy, not watery, texture.
3. While the cauliflower cools, stir together the cream cheese, sour cream, butter, steakhouse seasoning, salt, and pepper in a large bowl.
4. Blend the cooled cauliflower until smooth. Mix it into the cream-cheese mixture until well combined.
5. Fold in the pepper jack, bacon, green-onion whites, and most of the green tops. Save a little bacon and green onion for garnish, if desired.
6. Spread in the baking dish and bake for 20 minutes. Add the mozzarella during the last 10 minutes, then bake until melted and lightly golden.
7. Rest 5 minutes before serving. Finish with the reserved bacon and green onions.

BABA'S TIP

Cook the cauliflower first, spread it on a sheet pan, and let it dry completely before mashing for a fluffy, not watery, texture.

Delicious beside steak, or reheated with eggs and sausage for breakfast.