



## Loaded Cauliflower

### Ingredients:

- 1 large head of Cauliflower cut into bite size pieces (approx 6 cups)
- 6-8 strips of bacon cooked and crumbled (Cooked in oven at 400° for 20 mins)
- 6 Tbs chopped Chives
- 1/2 cup Mayonnaise
- 1/2 cup Sour Cream
- 2 cups Colby Jack Cheese ( may use cheddar)
- 8 oz container sliced mushrooms

### Directions:

Preheat oven to 425°

In a large pot boil water and cook Cauliflower for 8 - 10 minutes, drain and let cool.

In a large bowl combine sour cream, mayo, 1/2 of crumbled bacon, 3tbs chives, 1 cups of cheese, mushrooms and cauliflower and mix well... place in baking dish and cover with remaining 1 cup of cheese and rest of bacon crumbles. Bake for 15-20 minutes until cheese is melted. top with remaining 3 Tbs chives and serve.

ENJOY!!!!

[Larry Kenneth Griggs](#) shared [Bonnie Pierce Luper's photo](#).