



Cauliflower with Gorgonzola and Walnuts

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| 1 head cauliflower | 4 ounces gorgonzola cheese, |
| 2 tablespoons flour | crumbled or cut into pieces |
| 2 tablespoons butter or margarine | 2 cups milk |
| 1 medium onion, sliced thin | 1/4 cup chopped walnuts |
| fresh chopped parsley to garnish | salt and pepper to taste |
| 1/4 cup Claro's seasoned bread crumbs | |



Clean cauliflower and separate into florets. Bring large pot of water to a boil and cook florets for about 10 minutes or until just cooked, but not soft. Rinse florets in colander under cold water to stop the cooking process. Pour evenly into shallow into baking dish and set aside.

Over high heat in medium saute pan add butter and onions. Cook for about 3-5 minutes to soften and color onions. Add milk and flour and whisk to blend. Cook until bubbling nicely, then add gorgonzola and blend in until smooth. Pour evenly over Cauliflower in baking dish. Sprinkle with chopped walnuts, Bread crumbs, salt and pepper. Place in 375 degree preheated oven for 15-20 minutes, or until bubbly and golden brown. Garnish with chopped parsley and serve.