

Cauliflower and Cheese



Ingredients:

1 head cauliflower, cut in florets	2 ounces cream cheese, softened
2/3 cup freshly shredded cheddar cheese	Salt
2 tablespoons freshly grated parmesan cheese	Pepper
1/4 tsp garlic powder	Parsley
1/2 tsp smoked paprika	

Directions:

In large pot, boil 6 cups of salted water. Add cauliflower. Boil until tender (about 5 minutes). Drain. Return cauliflower to the pot over low heat. Add garlic powder, paprika and pinch of salt and pepper, stirring to coat. Stir in cream cheese, cheddar cheese and Parmesan combined and melted. Remove from heat and garnish with fresh chopped parsley. Serve immediately.

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Age adds flavor. We are not old, we are seasoned!