



Noreen's Kitchen

Cauliflower Bacon

"Mac" & Cheese

Ingredients

4 cups fresh cauliflower florets
1 ½ cups keto friendly cheese sauce
6 Strips crumbled cooked bacon
1 cup crushed pork rinds

Step by Step Instructions

Preheat oven to 350 degrees.

Generously butter a 9 x 13 baking dish; set aside.

Steam cauliflower using your preferred method until it is fork tender.

Drain cauliflower well and place into a large bowl.

Add cheese sauce and bacon. Stir well to combine.

Pour mixture into prepared baking dish.

Sprinkle crushed pork rinds evenly over the top. You can also add some shredded cheddar cheese if desired.

Bake for 25 to 30 minutes until browned and bubbly.

Remove from oven and allow to rest for 10 minutes before enjoying.

Leftovers can be stored in an airtight container in the refrigerator for up to three days.