

## CAULIFLOWER GRATIN WITH DIJON HOLLANDAISE

### CAULIFLOWER

- Olive oil as needed
- Salt and freshly ground black pepper, as needed
- 1 Tbsp Thyme, fresh, chopped
- 3 ea Garlic clove, minced
- 2 heads Cauliflower, about 2.25 lbs each
- Tabasco®, as needed

### TOPPING

- 1/2 cup Panko bread crumbs
- 1/4 cup Parsley, chopped
- 1 Tbsp Lemon Zest
- 1/4 cup Parmesan cheese, grated
- 1/4 cup Gruyere cheese, grated
- Salt and freshly ground black pepper, as needed
- 1 1/2 cups Knorr® Sauce Hollandaise, prepared
- 1 Tbsp Dijon mustard
- 1 Tbsp Grainy mustard

### CAULIFLOWER

1. Place the cauliflower florets on a sheet pan and toss with olive oil, salt and pepper, thyme, garlic and Tabasco.
2. Roast in a 400°F oven until florets begin turning golden brown, about 20 minutes. Remove and set aside.

### TOPPING

3. Combine the Panko with parsley, lemon zest and cheeses, season with salt and pepper. In a separate bowl combine the Knorr Hollandaise Sauce with the mustards.

### FINISH

4. Divide the roasted cauliflower among 10 individual preheated cast iron pans.
5. Top each portion with Knorr® Liquid Hollandaise Sauce and the breadcrumb mixture.
6. Roast for another 10 minutes or until the breadcrumb mixture is golden brown.

## ADDITIONAL INFORMATION

Ingredients	<a href="#">• 1 1/2 cups Knorr® Sauce Hollandaise, prepared</a> , <a href="#">• 1 Tbsp Grainy mustard</a> , <a href="#">• 1 Tbsp Lemon Zest</a> , <a href="#">• 1 Tbsp Thyme, fresh, chopped</a> , <a href="#">• 1/4 cup Gruyere cheese, grated</a> , <a href="#">• 1/4 cup Parmesan cheese, grated</a> , <a href="#">• 2 heads Cauliflower, about 2.25 lbs each</a> , <a href="#">• 3 ea Garlic clove, minced</a> , <a href="#">• Olive oil as needed</a> , <a href="#">• Salt and freshly ground black pepper, as needed</a> , <a href="#">• Tabasco®, as needed</a> , <a href="#">1 Tbsp Dijon mustard</a> , <a href="#">1/2 cup Panko bread crumbs</a> , <a href="#">1/4 cup Parsley, chopped</a> , <a href="#">CAULIFLOWER, TOPPING</a>
Course	<a href="#">Sides</a>
Cuisine	<a href="#">American</a>
Category	<a href="#">Vegetables</a> , <a href="#">Vegetarian</a>
Serving Size	10