

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