

Cauliflower Casserole with Cheddar

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4	cups	cauliflower florets (1 head)
8	ounces	sour cream
1	cup	mild white cheddar - grated
1	teaspoon	smoked paprika
1	teaspoon	fresh thyme leaves
1	teaspoon	salt
1/2	teaspoon	red pepper flakes

Preheat oven to 350 and butter a 9x13 ceramic baking dish.

Bring a large pot of salted water to boil. Blanch cauliflower until just tender, 4 minutes. Drain in a colander.

In a large bowl, combine cauliflower, sour cream, half the cheese, paprika, thyme, salt and red pepper. Transfer to dish and sprinkle cheese on top. Bake for 30 minutes.