

# CAULIFLOWER CASSEROLE

## You'll Need

- 1 large head cauliflower, cut into florets (about 20 ounces florets)
- 2 tablespoons flour
- 1 cup whole milk
- 1 egg, beaten
- 1 teaspoon kosher salt
- 1/2 teaspoon fresh ground black pepper
- 2 cups shredded mozzarella cheese
- 2 tablespoons grated Parmesan
- 1 tablespoon chopped parsley

## How To

1. Preheat the oven to 350 degrees Fahrenheit.
2. Bring a medium pot of water to a boil and add the cauliflower florets. Boil for 5 minutes, or until nearly tender, and drain.
3. In a medium mixing bowl, whisk the milk into the flour, then add the beaten egg, salt, pepper and 1 cup of the mozzarella cheese.
4. Add the cooked cauliflower and stir to coat with the mixture.
5. Pour the coated cauliflower mixture into a 7-inch-by-11-inch casserole dish. Sprinkle the remaining 1 cup of mozzarella on top.
6. Bake on the top oven rack for 25 minutes, until the top is browned and the cauliflower is tender.
7. Sprinkle with Parmesan and parsley, and enjoy!