

Loaded Chicken & Cauliflower Casserole

Servings: 2

Slightly adapted from

<http://rachelschultz.com/2013/05/01/loaded-cheesy-cauliflower-chicken-casserole/>

Ingredients

1/2 head cauliflower, chopped
1 boneless, skinless chicken breast, cooked & cubed
1/2 cup shredded cheddar cheese, divided
4 green onions, sliced and divided
2 pieces turkey bacon, cooked and crumbled
1/2 tsp minced garlic
1/4 tsp salt
1/4 tsp pepper

Preparation

- 1) Preheat oven to 350 degrees.
- 2) Steam or cook cauliflower in microwave until tender, about 7-8 minutes.
- 3) Meanwhile, combine chicken, 1/4 cup shredded cheese, 1/2 green onions, bacon, and garlic. Stir cauliflower into cheese mixture and season with salt & pepper. Pour into a 9×13 glass baking dish. Top with additional cheese.
- 4) Cover with foil and bake for 25 minutes. Remove foil and bake for an additional 5 minutes. Let it sit for 5 minutes, sprinkle with remaining green onions, and serve.