

# Chicken Cauliflower Casserole

## with Cream Tea

2 C Cauliflower (cut into bite-sized pieces)

2 C Cooked chicken (diced)

1/2 C Sour cream

1/2 C Shredded Cheddar cheese

1/4 C Parmesan cheese

1/4 C Chicken broth

2 T Olive oil

1 † Garlic powder

1 † Onion powder

Salt and pepper to taste

2 T Cream Tea (brewed and cooled)

**PREHEAT** your oven to 375°F and grease a 9x13-inch baking dish.

**TOSS** cauliflower with olive oil, salt, and pepper, then spread on a baking sheet. Roast for 20 minutes.

**COMBINE** roasted cauliflower, cooked chicken, sour cream, Cheddar cheese, Parmesan cheese, chicken broth, garlic powder, onion powder, and brewed Cream Tea in a large bowl.

**TRANSFER** the mixture to the prepared baking dish.

**BAKE** for 25-30 minutes or until bubbly and golden brown on top.