

Creamy Cauliflower Au Gratin with Bacon

It is filled with tender cauliflower and bacon in a cheesy sauce that is topped with bread crumbs. This will be the hit of the dinner table!



★★★★★
5 from 1 vote

Prep Time 20 mins	Cook Time 25 mins	Total Time 45 mins
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Course: Side Dish Cuisine: American

Keyword: cauliflower and bacon au gratin, cauliflower au gratin, creamy cauliflower au gratin with bacon recipe

Servings: 6 servings Author: Alyssa Rivers

Ingredients

- 4-5 cups cauliflower florets about 1 medium head
- ½ pound chopped bacon
- 5 tablespoons unsalted butter
- ¼ cup all-purpose flour
- 2 cups milk
- 1 ¼ cup grated gruyere cheese
- 1 teaspoon salt
- ½ teaspoon pepper
- ¼ cup freshly grated parmesan cheese
- 2 tablespoons unsalted melted butter
- ¼ cup bread crumbs

Instructions

1. Steam or boil **4-5 cups cauliflower florets** until just tender but still firm, about 5 minutes. Drain and place the florets in a 2-quart casserole dish.
2. In a medium-sized skillet add **½ pound chopped bacon**. Cook until crisp and sprinkle on top of the cauliflower in the casserole dish.
3. Returning to the same skillet add **5 tablespoons unsalted butter** and melt over medium heat. Add **¼ cup all-purpose flour** and cook about a minute until it thickens.
4. Slowly whisk in **2 cups milk, 1 ¼ cup grated gruyere cheese, 1 teaspoon salt**, and **½ teaspoon pepper**. Whisk until cheese is melted and sauce has thickened. Pour evenly over the cauliflower and bacon.
5. Top the sauce with **¼ cup freshly grated parmesan cheese**.
6. Combine **2 tablespoons unsalted melted butter** and **¼ cup bread crumbs** in a small bowl and sprinkle over on top of the parmesan cheese.
7. Bake at 375 degrees Fahrenheit for 20-25 minutes or until bubbly and slightly brown at the top.

Nutrition

Calories: 507kcal | Carbohydrates: 15g | Protein: 20g | Fat: 41g | Saturated Fat: 21g | Polyunsaturated Fat: 4g | Monounsaturated Fat: 14g | Trans Fat: 1g | Cholesterol: 103mg | Sodium: 1016mg | Potassium: 443mg | Fiber: 2g | Sugar: 6g | Vitamin A: 848IU | Vitamin C: 32mg | Calcium: 458mg | Iron: 1mg