

Loaded Veggie Casserole

INGREDIENTS

- 1 pound frozen cauliflower florets (If you choose to use fresh you will want to steam until fork tender)
- 1 pound frozen broccoli florets (If you choose to use fresh you will want to steam until fork tender)
- 1 c sour cream (if you want to lighten up this recipe you can replace this with light sour cream)
- 1 c plain, no-fat Greek yogurt
- 1 1/2 c cheddar cheese, shredded and divided
- 10 slices bacon or turkey bacon, cooked, chopped and divided
- 1 TBSP [nutritional yeast](#)
- 1/2 tsp [salt](#)
- 1/4 tsp pepper
- 1/4 tsp smoked paprika (optional)

INSTRUCTIONS

- Preheat oven to 350°.
- Stir together sour cream, yogurt, 1 cup of the cheese, 1/2 of the bacon, and seasonings in a large bowl.
- If desired, cut veggies into smaller, bite-sized pieces. Stir veggies into the sour cream mixture.
- Place mixture in a 9×13 baking dish and top with remaining cheese and bacon.

- Bake for 20 minutes or until the top is lightly browned and it is bubbling around the edges.