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# Cauliflower Goat Cheese Gratin

Total time: 1 hr Yield: 8

## Ingredients

1 head cauliflower (large)  
3/4 cup chicken stock, low sodium  
5 oz goat cheese  
8 oz cream cheese  
3 clove garlic (minced)  
1 tsp salt  
1/4 tsp white pepper  
1 cup parmesan cheese  
1 cup panko bread crumbs  
2 oz butter (melted)  
1/2 cup chives (minced)

Prep Time: 25 min Cooking Time: 35 min Total Time: 1 hr

## Instructions

Preheat the oven to 375°F.

Cut the cauliflower into small pieces, including the core and place into an 8" x 11" baking dish.

In a medium size sauce pot over medium heat, add the stock, goat cheese, cream cheese, garlic, salt and pepper, whisking gently to smooth out the mixture. Once smooth, pour sauce evenly over the cauliflower making sure to coat every side.

To make the topping, combine the parmesan cheese, panko, butter and chives in a small bowl and toss together well. Sprinkle evenly over the cauliflower mixture.

Place the cauliflower into the oven and bake for 30 to 35 minutes, until it is tender and the top has browned. Enjoy this great side dish with a hearty entree.

## Recipe brought to you by:

Chef Ryan Covert