



# Cauliflower Buffalo Dip

Kick up the heat of your party with a vegetarian version of Buffalo wing dip. Featuring delicious Bison Sour Cream, cauliflower florets, and hot sauce, it's sure to be a crowd pleaser. Serve with tortilla chips, celery sticks, or your favorite dipping snack!

Servings	Prep Time	Cook Time	Total Time
6-8	20m	48m	1hr 8m

## Ingredients

- 1 cup Bison Sour Cream
- 1 head cauliflower
- ½ Tbsp coconut oil
- ¾ cup hot sauce
- ¼ cup crumbled blue cheese
- ¼ cup shredded mozzarella
- ¼ cup green onions
- 2 oz cream cheese, cut into cubes
- ⅓ cup shredded carrots
- Salt and pepper, to taste

## Instructions

1. Preheat oven to 425°F. Coat lined baking sheet with coconut oil, salt, and pepper.
2. Cut cauliflower into small florets and place on baking sheet. Roast for 25 minutes, then reduce heat to 375°F.
3. Mix Bison Sour Cream, two-thirds of the blue cheese, two-thirds of the shredded mozzarella cheese, cream cheese, carrots, and hot sauce in a bowl. Stir in roasted cauliflower florets.
4. Transfer dip to a baking dish. Top with extra shredded mozzarella cheese.
5. Bake dish for 20 minutes, then broil on low for 3 minutes.
6. Add green onion for garnish, add extra blue cheese (optional). Serve warm with chips or celery, and enjoy!

