



Loaded Cauliflower Keto-Casserole

This Keto-friendly casserole combines Bison Sour Cream, cauliflower, three kinds of cheese, and bacon to create this healthier take on a classic, hearty dish!

Servings	Prep Time	Cook Time	Total Time
6	15m	30m	45m

Ingredients

- ½ cup Bison Sour Cream
- 2 lbs cauliflower florets, cut in bite-size pieces
- 8 oz cream cheese, softened
- 1½ cups sharp cheddar, shredded
- 1½ cups Monterey Jack cheese, shredded
- 1 tsp garlic powder
- ½ tsp onion powder
- 6 slices bacon, cooked and chopped
- ¼ cup fresh chives, chopped
- Salt and pepper, to taste

Instructions

1. Steam cauliflower until tender, about 10 minutes. Drain well in colander.
2. Preheat oven to 425°F. Grease a 9x13 baking dish.
3. In large bowl mix Bison Sour Cream, cream cheese, cheddar cheese, Monterey Jack cheese, garlic powder, and onion powder. Combine until creamy and smooth.
4. Gently stir in cauliflower and ½ of the bacon and chives. Season with salt and pepper to taste.
5. Transfer mixture into casserole dish and top with remaining bacon.
6. Bake uncovered for 20-25 minutes, until cheese is melted.
7. Top with remaining chives, serve, and enjoy!

