



Palatable

Loaded Cauliflower Bites

🕒 Prep: 10m · Cook: 30m · Total: 40m

Ingredients

- 1 tablespoon extra virgin olive oil
- 1 head cauliflower * cut into bite sized pieces
- 1.2 teaspoon salt
- 1/4 teaspoon pepper
- 1 Cup cheddar cheese * shredded from a block
- 4 slices bacon * cooked and crumbled
- 2 green onions * sliced thin, optional

Instructions

1. Preheat your oven to 350°F.
2. Add the cauliflower pieces to a medium bowl with the olive oil and toss to coat.
3. Spread the cauliflower out on a baking sheet and season with the salt and pepper.
4. Roast for 20-30 minutes, or until fork tender.
5. Remove the baking sheet from the oven and push all of the cauliflower into a pile in the center.
6. Cover the cauliflower with the cheddar cheese and bacon.
7. Return the cauliflower to the oven and bake for an additional 5-10 minutes or until the cheese is melted.
8. Remove from the oven and top with sliced green onions.
9. Serve with a side of Ranch dressing or sour cream, if desired.

🔗 Source: <https://deliciouslittlebites.com/loaded-cauliflower/>