



## **Tuscan Cauliflower Casserole**

*Easy to prepare this tasty side dish for dinner*

- 1 (2 pound) cauliflower
- 2 eggs
- 1 (13.5 fl. oz.) can premium coconut milk
- 1/4 cup chicken bone broth or vegetable broth
- 2 Tablespoons all-purpose flour
- 4 ounces asiago cheese, shredded
- 2 Tablespoons grated parmesan cheese
- 1/2 teaspoon (each) salt; ground black pepper
- 2 Tablespoons mild red pepper relish
- 1/2 cup panko breadcrumbs
- 1/2 cup crushed cheese garlic croutons
- 1 Tablespoon olive oil

**Garnish:** Fresh herb sprigs; sliced red peppers as desired

**Before Starting:** Preheat oven to 400 degrees F; grease 12-inch round casserole dish

**Prepare Cauliflower Florets:** Trim cauliflower leaves, cut out core, separate cauliflower into florets. Cut large florets into smaller floret size. Set aside.

**Add Ingredients:** In a large bowl, mix eggs, coconut milk, and broth until blended. Stir in flour, asiago cheese, parmesan cheese, salt, and black pepper. Mix in red pepper relish. Stir in cauliflower florets to lightly coat.

**Bake Casserole:** Spoon cauliflower florets into prepared casserole dish; pour the liquid over cauliflower in dish. To make baking easier, place dish on baking pan. Bake in 400-degree F oven for about 35 minutes until firm top forms.

**Prepare Crumb Topping:** In a small bowl, stir panko breadcrumbs and crushed croutons together. Add olive oil; toss to coat. Set aside.

**Bake Topping with Casserole:** Remove casserole dish from oven; evenly spoon crumb mixture evenly over the top of casserole. Return to 400-degree F oven temperature; bake for an additional 15 minutes or golden brown

**To Serve:** Let stand for about 10 minutes before serving. Garnish dish with fresh herbs and sliced red peppers. Serves: 4 to 6

**Cook's Note:** If you use a small fresh cauliflower, you can use a smaller baking dish but be careful that you don't overfill your casserole dish. This side dish stays warm for a long time, making it perfect to serve for dinner parties.

**About the Recipe:** Tender cauliflower florets combine in a quiche-like Italian filling with a swirl of mild red peppers. It's so easy to make and is a perfect side dish to serve with any main course. It's a dish that you will want to make again and again because everyone loves it.