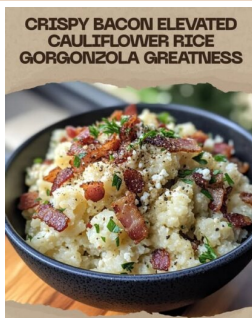


Crispy Bacon Elevated Cauliflower Rice Gorgonzola Greatness: Low-Carb Flavor Bomb

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TIME
8-10 min

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ChefManiac

INGREDIENTS

- 6 slices of bacon
- 1 head of cauliflower (about 2 pounds)
- 1 tablespoon olive oil (or reserved bacon grease for extra flavor)
- 1/2 teaspoon garlic powder
- Salt and black pepper to taste
- 1/2 cup crumbled Gorgonzola cheese
- Chopped fresh parsley for garnish

Swaps and Notes:

Bacon: Use thick-cut bacon for extra chewiness, or a regular cut for maximum crisp. Ensure it's cooked truly crispy before crumbling.

Cauliflower: While a food processor makes quick work of ricing, a box grater works just as well. You can also buy pre-riced cauliflower for ultimate convenience, but adjust cooking time as it might cook faster.

Gorgonzola Cheese: Gorgonzola adds a unique pungent and creamy flavor. If you're not a fan, blue cheese, Parmesan, or even a sharp cheddar could be substituted, though the flavor profile will change.

Olive Oil: Using a tablespoon of the rendered bacon grease instead of olive oil will add even more savory bacon flavor to the cauliflower rice.

Seasoning: Feel free to add a pinch of onion powder, a dash of smoked paprika, or a tiny bit of red pepper flakes for an extra kick.

Garnish: Fresh parsley adds a bright, herbaceous finish. Chives would also be a great choice.

Instructions:

Crispy Bacon First: In a large skillet (preferably one with a lid, or that's oven-safe if you prefer to bake the cauliflower at some point), cook the bacon slices over medium heat until they are perfectly crispy. This usually takes about 8-10 minutes. Remove the bacon from the skillet and place it on a paper towel-lined plate to cool. Once cool, crumble it into small pieces. Leave the rendered bacon grease in the skillet.

Prep Cauliflower Rice: While the bacon cools, prepare the cauliflower. Break the head of cauliflower into florets. Use a food processor fitted with a grating blade or a box grater to process the cauliflower into rice-sized pieces. Be careful not to over-process, or it will become mushy.

Sauté Cauliflower Rice: Place the same large skillet (with the bacon grease) over medium heat. If you drained all the grease, add 1 tablespoon of olive oil. Add the prepared cauliflower rice to the skillet and season generously with garlic powder, salt, and black pepper.

Cook to Tender-Crisp: Cook the cauliflower rice for about 5-7 minutes, stirring occasionally. You want it to be tender-crisp and slightly browned, not mushy. It should still have a little bite.

Stir in Goodness: Remove the skillet from the heat. Stir in the crumbled bacon and the crumbled Gorgonzola cheese until the cheese is melted and everything is well combined and coated. The residual heat from the cauliflower rice will help melt the cheese.

Serve & Garnish: Spoon the crispy bacon elevated cauliflower rice into individual bowls. Garnish generously with chopped fresh parsley before serving. Enjoy your delicious and healthy meal!

Tips for Success:

Don't Overcook Cauliflower: Overcooked cauliflower rice can become watery and mushy. Cook it until it's just tender-crisp.

Dry Cauliflower: If your cauliflower rice seems wet after processing, you can spread it on a clean kitchen towel to absorb excess moisture before cooking. This helps it brown better.

Crispy Bacon: The texture of crispy bacon is crucial for this dish. Don't use undercooked or chewy bacon.

Taste and Adjust: Always taste the cauliflower rice before serving and adjust salt, pepper, or other seasonings as needed.

Gorgonzola Melt: Adding the Gorgonzola off the heat or at the very end helps it melt without becoming

oily.

Serving Suggestions and Pairings:

Roasted Meats: It's a fantastic low-carb alternative to potatoes or rice alongside roasted chicken, pork tenderloin, or steak.

Seafood: Pair it with grilled salmon or seared scallops for an elegant and healthy meal.

Hearty Stews: It would be a delicious and unique alternative to rice with a comforting stew like This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.

One-Pan Meals: For other convenient and flavorful weeknight options, consider serving it with a simple protein and another easy dish like This Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor.

Storage and Leftover Tips:

More Recipes You Will Love:

A Light Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight

DIRECTIONS

- 1. Crispy : Bacon First:** In a large skillet (preferably one with a lid, or that's oven-safe if you prefer to bake the cauliflower at some point), cook the bacon slices over medium heat until they are perfectly crispy. This usually takes about 8-10 minutes. Remove the bacon from the skillet and place it on a paper towel-lined plate to cool. Once cool, crumble it into small pieces. Leave the rendered bacon grease in the skillet.
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11. **Gorgonzola : Melt:** Adding the Gorgonzola off the heat or at the very end helps it melt without becoming oily.
12. **Serving Suggestions and Pairings:** This Crispy Bacon Elevated Cauliflower Rice Gorgonzola Greatness can stand alone as a light, flavorful meal, or it makes an exceptional side dish for a variety of mains.
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16. **One-: Pan Meals:** For other convenient and flavorful weeknight options, consider serving it with a simple protein and another easy dish like This Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor.
17. **Storage and Leftover Tips:** Leftover Crispy Bacon Elevated Cauliflower Rice can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, warm it in a skillet over medium heat, stirring occasionally, until heated through. You can add a tiny splash of broth or water if it seems dry. While still tasty, the bacon may lose some of its crispness upon reheating.
18. **More Recipes You Will Love:** If you loved the flavorful, low-carb nature of this cauliflower rice dish, you'll definitely want to try these other fantastic and satisfying recipes:
19. **A Light : Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight**
20. **This : Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit**
21. **These : Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners**
22. **Final Thoughts:** This Crispy Bacon Elevated Cauliflower Rice Gorgonzola Greatness is a testament to how simple, healthy ingredients can be transformed into something truly extraordinary. It's packed with flavor, satisfying, and a wonderful way to enjoy a comforting meal without the heavy carb load. Prepare to be amazed by this vibrant and delicious dish!

23. What are your favorite ways to elevate healthy ingredients? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more incredible and innovative recipes!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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