

Bacon Loaded Cheesy Cauliflower Casserole: Your New Favorite Comfort Food

Bacon Loaded Cheesy Cauliflower Casserole



OVEN
375°F

TIME
5-7 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 large head of cauliflower, cut into florets
6 slices of bacon, cooked until crispy and crumbled
1 cup shredded cheddar cheese (sharp or mild, your choice!)
1/2 cup sour cream
1/4 cup mayonnaise
1/4 cup chopped green onions
1/2 teaspoon garlic powder
Salt and pepper to taste

DIRECTIONS

1. Ready to get cooking? Let's do this!
2. Preheat your oven: Get your oven to a cozy 375°F (190°C).
3. Cook the cauliflower: In a large pot, bring generously salted water to a boil. Add your cauliflower florets and cook until they are tender-crisp, about 5-7 minutes. You want them cooked through but not mushy. Drain the cauliflower really well to avoid a watery casserole.
4. Combine ingredients: Transfer the drained cauliflower to a large mixing bowl. Add the crumbled bacon, shredded cheddar cheese, sour cream, mayonnaise, chopped green onions, garlic powder, salt, and pepper.
5. Mix it up: Stir everything together until all the ingredients are well combined and the cauliflower is coated in that creamy, cheesy goodness.
6. Bake: Spoon the mixture into a greased casserole dish. Pop it into your preheated oven for 25-30 minutes, or until the top is bubbly and beautifully golden brown.
7. Serve and enjoy: Let it cool for a few minutes before serving. Dive in and savor every cheesy, bacon-filled bite!

SWAPS & NOTES

One of the beautiful things about casseroles is how adaptable they are.

Here are a few ideas to make this recipe your own: Cheese: Feel free to experiment with other cheeses!

Monterey Jack, Colby, or a Mexican blend would all be fantastic. A little smoked gouda could add an incredible depth of flavor.

TIPS FOR SUCCESS

Don't overcook the cauliflower: This is crucial!

Mushy cauliflower will make your casserole watery.

Drain thoroughly: After boiling, make sure your cauliflower is really well drained.

Excess water can dilute the flavor and texture of your casserole.

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

Original recipe: <https://chefmaniac.com/bacon-loaded-cheesy-cauliflower-casserole-your-new-favorite-comfort-food/>