Cauliflower Gratin

Cooking Instructions

This is an all-in-one dish.

Cauliflower Cooking Method – Choose One:

> **Freezer to Oven:** Preheat oven to 425F. Bake, uncovered on a lower rack, for 50-60 min until steaming throughout, cauliflower is tender, and top is browning.
>
> **Thawed to Oven:** Preheat oven to 375F. Bake, uncovered, 30-40 min until steaming throughout, cauliflower is tender, and top is browning.

Internal Temperature: 165F.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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