

Eat Happy Kitchen

Anna Vocino

## Cauliflower Gratin

(Serves 4-6)

### INGREDIENTS

- 1 large head cauliflower, chopped into 1" pieces (about 4 cups)
- 1 medium sweet onion, chopped
- Salt and pepper
- 1 1/2 cups grated white cheddar cheese
- 1 cup grated Swiss, Emmenthaler, or Gruyère cheese
- 1 1/2 cups heavy cream
- 1 tablespoon chopped parsley, for garnish

### INSTRUCTIONS

Preheat oven to 350 degrees. Lay cauliflower pieces and onion in a 9x12 baking dish, casserole pan, or Pyrex. Season well with salt and pepper. Toss in pan with grated cheddar and Swiss cheeses. Drizzle heavy cream over cauliflower mixture and bake, uncovered for 45 minutes, or until cauliflower is cooked through and cheese is bubbly and starting to turn golden brown. Remove from oven and let stand 10 minutes. Serve garnished with parsley.