

## Twice Baked Cauliflower

2 (1 lb.) bags frozen cauliflower  
¼ cup sour cream  
¼ cup Greek yogurt (about ½ 5.3 oz. container)  
2 tbs. unsalted butter, melted and cooled  
1 cup shredded Cheddar cheese, divided  
¼ cup bacon bits  
¼ cup green onions, chopped  
2 cloves garlic, minced or pressed  
1 tsp. Kosher salt  
¼ tsp. freshly ground black pepper

Preheat oven to 400. Spray an oven-safe dish with cooking spray.

Cook cauliflower according to package directions (usually 6 minutes per bag). Pour contents into a food processor fitted with the blade attachment. Leave an opening at the top to allow the steam to escape and blend until smooth.

Add in the sour cream, yogurt, and butter. Process until smooth. Add in ¾ cup of cheese, bacon bits, green onions, garlic, salt, and pepper. Taste and adjust seasoning as needed. Pour into the oven-safe dish and smooth into an even layer. Top with remaining ¼ cup cheese and bake at 400 for 15 minutes, until cheese has melted. Turn on the broil and cook until golden brown (about 3 minutes).



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