

CAULIFLOWER AND SPINACH GRATIN

modified from Wegmans.com

(serves 8)

Ingredients

- 2 head **cauliflower**, broken into small florets
- (approx.)10-oz fresh **spinach**
salt and **pepper** to taste
- 1 cup Italian seasoned **bread crumbs**, divided
- (approx.)13-oz **Alfredo sauce**
- ½ cup shredded **mozzarella cheese**
- 1 Tbsp **basting oil**
- 1 Tbsp **olive oil**

Preparation

- 1.** Preheat oven to 350°F, add cauliflower and spinach to a large bowl, season with salt and pepper. Add ½ cup bread crumbs, Alfredo sauce, mozzarella cheese. Mix well, set aside.

Make topping:

- 2.** Combine rest of bread crumbs and basting oil in a small bowl. Set Aside.
- 3.** Grease baking 13x9-inch baking dish with olive oil, add vegetable cheese mixture to dish.
- 4.** Bake 40 minutes, uncovered, stirring halfway through baking time. Remove from oven, sprinkle with topping, return to oven and bake 15 minutes, until topping is light golden brown.