

Creamy Ham And Cauliflower Casserole - Bonnie

Ingredients:

1 head cauliflower
1/2 cup sautéed mushrooms
8 oz cheddar cheese, cubed
2+ cups ham, cubed
4 Tbsp butter, melted
1/3 cup flour
1 cup milk
1/2 cup sour cream
1 cup bread crumbs
2 Tbsp melted butter

Directions:

Boil whole head of cauliflower in water for about 4 minutes – don't let it get mushy. Pour cold water over it immediately to stop cooking. Break cauliflower into pieces and place in casserole dish. Add cubed ham, cheese, and mushrooms. Make roux, add sour cream, and pour over mixture. Sprinkle bread crumbs over all, and drizzle 2 Tbsp melted butter over bread crumbs. Bake uncovered for 40 minutes at 350 degrees.