

## Gratin of Cauliflower and Gruyère

### Ingredients:

- 2 medium head cauliflower, trimmed and cut into florets (about 2 pounds) \$
- 1 tsp kosher salt, divided
- 6+ tbsp butter, divided
- 1 cup Panko (Japanese breadcrumbs)
- 1 1/2 cup shredded Gruyère cheese, divided
- 4 tbsp finely chopped fresh chives
- 1 medium onion finely chopped
- 3 garlic clove, minced
- 2 tbsp all-purpose flour
- 2 cups (or 14oz container) heavy cream
- 6 tbsp chopped fresh flat-leaf parsley
- 1/2 tsp freshly ground black pepper

### Preparation:

1. Preheat oven to 400°.
2. Place cauliflower in a 2-quart broiler-safe baking dish lightly coated with cooking spray; coat cauliflower with cooking spray. Sprinkle with 1/4 teaspoon salt; toss. Bake at 400° for 50 minutes or until almost tender. Cool 5 minutes.
3. Preheat oven to 350°.
4. Melt 4 tbsp of butter in a saucepan over low heat. Remove from heat and let cool slightly. Stir in Panko and then transfer to a cool dish and stir in 1 cup cheese and chives.
5. Heat a medium saucepan over medium-high heat. Melt 2 tbsp of butter. Add onion to pan; sauté 4 minutes or until almost tender, stirring frequently.
6. Add garlic; sauté 1 minute, stirring constantly. Add flour; cook 1 minute, stirring constantly. Gradually add cream, stirring with a whisk; bring to a boil. Cook 3 minutes or until thick, stirring constantly. Remove from heat; stir in remaining cup cheese, remaining 1/2 teaspoon salt, parsley, and pepper. Pour milk mixture over cauliflower mixture; toss. Top evenly with cheese mixture. In 350° cook approximately 10 minutes or until golden brown and thoroughly heated. Sprinkle lightly with salt to taste and serve.