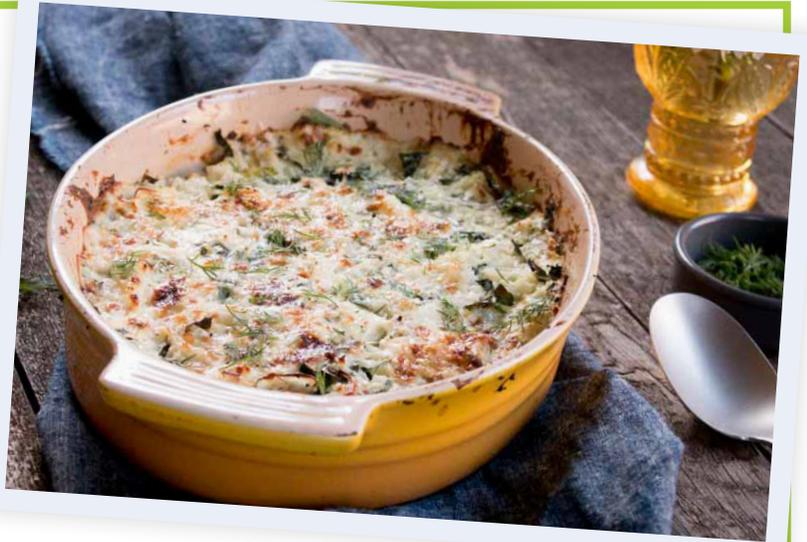


RECIPE



CAULIFLOWER RICE GRATIN WITH KALE AND LEEKS

6-8 SERVINGS



INGREDIENTS

- 1 lb. frozen cauliflower rice
- 2 cups fresh or frozen chopped kale
- 1 leek, washed, thinly sliced and separated into rings
- 1 teaspoon Kosher salt
- 1 tablespoon butter
- 4 tablespoons all purpose flour
- 2 cups whole milk
- 1 cup freshly grated Parmesan cheese, divided
- $\frac{3}{4}$ cup grated fontina cheese, made from pasteurized milk
- 3 tablespoons chopped fresh dill

CORE FOUR RULES OF FOOD SAFETY

Clean: Wash hands and surfaces often.

Separate: Don't cross-contaminate.

Cook: Cook to the safe internal temperature.

Chill: Refrigerate or freeze promptly.

DIRECTIONS

- 1 Start by washing your hands with warm water and soap for at least 20 seconds before and after handling food.
- 2 Wash your cutting boards and countertops with hot soapy water.
- 3 Rinse fresh produce items under cool running tap water. Blot dry with clean cloth towel or paper towel.
- 4 Preheat the oven to 375°F.
- 5 In a large mixing bowl, stir together kale, cauliflower rice, leek slices and salt.
- 6 In a saucepan, melt the butter and then whisk in the flour, until the butter is absorbed. Quickly whisk the milk in, breaking up the flour paste completely.
- 7 Bring the milk sauce mixture to a slow boil, stirring constantly. When it reaches a boil, cook for 1 minute, still stirring, then remove from heat.
- 8 Whisk $\frac{3}{4}$ cup of the Parmesan and all of the fontina into the milk sauce mixture until smooth. Carefully transfer to the mixing bowl with the vegetables and stir to coat vegetables.
- 9 Transfer the vegetable mixture to a casserole dish and top with remaining Parmesan cheese. Bake for 30 minutes. Use a food thermometer to ensure the internal temperature reaches 165°F. Optional: Broil for an additional 5 or so minutes to get some nice color on the top.
- 10 Allow to rest for ten minutes before serving.
- 11 Top with chopped fresh dill.
- 12 Store leftovers in shallow containers within 2 hours of serving. Leftovers will last in the refrigerator up to 3-4 days.

RECIPE COURTESY OF: [Rebekah Hubbard](#) | [pdxfoodlove.com](#)

Learn more about
food safety at
[StoryOfYourDinner.org](#)

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