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
¾ cup grated fontina cheese, made from pasteurized milk
3 tablespoons chopped fresh dill

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 ¾ 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.

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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.