



# Cauliflower Rice Gratin with Kale and Leeks

Makes 6-8 Servings

This recipe was developed using the Safe Recipe Style Guide at [SafeRecipeGuide.org](http://SafeRecipeGuide.org)

Ingredients	Directions
<p><b>1 lb. frozen cauliflower rice</b></p> <p><b>2 cups fresh or frozen chopped kale</b></p> <p><b>1 leek, washed, thinly sliced and separated into rings</b></p> <p><b>1 teaspoon Kosher salt</b></p> <p><b>1 tablespoon butter</b></p> <p><b>4 tablespoons all purpose flour</b></p> <p><b>2 cups whole milk</b></p> <p><b>1 cup freshly grated Parmesan cheese, divided <math>\frac{3}{4}</math> cup grated fontina cheese, made from pasteurized milk</b></p> <p><b>3 tablespoons chopped fresh dill</b></p>	<ol style="list-style-type: none"><li>1. Wash hands with soap and water.</li><li>2. Gently rub fresh produce items under cold running water. Blot dry with clean cloth towel or paper towel.</li><li>3. Preheat the oven to 375°F.</li><li>4. In a large mixing bowl, stir together kale, cauliflower rice, leek slices and salt.</li><li>5. 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.</li><li>6. 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.</li><li>7. Whisk <math>\frac{3}{4}</math> 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.</li><li>8. Transfer the vegetable mixture to a casserole dish and top with remaining Parmesan cheese. Bake for 30 minutes. Cook until internal temperature reaches 165° F on food thermometer. Optional: Broil for an additional 5 or so minutes to get some nice color on the top.</li><li>9. Allow to rest for ten minutes before serving.</li><li>10. Top with chopped fresh dill.</li></ol>

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