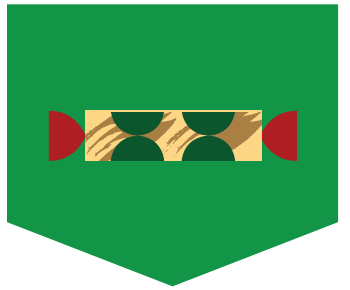




# Double-Roasted Cauliflower in Cheese Sauce with Walnut Gratin

Holiday

Start during the cooking intermission



## HELLO WALNUTS

*These nuts are delicious, nutritious and versatile!*



## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, measuring spoons, medium pot, parchment paper, whisk, 8x8-inch baking dish

## Ingredients

	6 Person
Cauliflower, florets	570 g
Garlic Salt	1 tsp
Parsley	7 g
All-Purpose Flour	2 tbsp
Cream	237 ml
Aged White Cheddar Cheese, shredded	1 cup
Dijon Mustard	1 tbsp
Parmesan Cheese, shredded	¼ cup
Panko Breadcrumbs	¼ cup
Walnuts, chopped	56 g
Smoked Paprika	1 tsp
Unsalted Butter	4 ½ tbsp
Salt*	¼ tsp
Pepper*	⅓ tsp
Oil*	1 tbsp

\* Pantry items

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Roast cauliflower

Cut **cauliflower** into bite-sized pieces. Add **cauliflower**, **half the garlic salt**, **half the smoked paprika** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender, 16-18 min.

2



## Prep

While **cauliflower** roasts, open one side of the package of **walnuts**. Using a rolling pin or heavy-bottomed pot, crush **walnuts** in their package until broken into small crumbs (or finely chop if you prefer). (**TIP:** If you have a food processor, add walnuts to the bowl of the processor and pulse a few times.) Finely chop **parsley**. Grease an 8x8-inch baking dish with **½ tbsp butter**.

3



## Make gratin topping

Heat a medium pot over medium-high heat. When hot, add **2 tbsp butter**, then swirl the pot until melted. Transfer **melted butter** to a medium bowl. Add **panko** to the bowl, then stir to coat. Add **walnuts**, **Parmesan** and **parsley**, then stir to combine.

4



## Cook cheese sauce

Heat the same pot over medium. Add **2 tbsp butter**, then swirl the pot until melted. Sprinkle **flour** over top of **melted butter**. Cook, stirring constantly, until golden, 1-2 min. Slowly add **cream**, whisking constantly, until no lumps remain. Cook, stirring occasionally, until **sauce** thickens slightly, 3-5 min. Stir in **Dijon**, **cheddar** and **remaining garlic salt**. Cook, stirring constantly, until **cheese** melts. Season with **salt**, to taste.

5



## Assemble and set aside

Transfer **cauliflower** to the prepared 8x8-inch baking dish and arrange in a single layer. Pour **cheese sauce** evenly over top. Set aside until it's time to bake. (**NOTE:** If you're cooking the Classic Box, set aside until the 1 hr 30 min mark. If you're cooking the Gourmet Box, set aside until the 1 hr 55 min mark.)

6



## Finish and feast

When it's time to bake, top **cauliflower** and **cheese sauce** with **gratin topping**, then sprinkle with **remaining smoked paprika**. Bake in the **middle** of the oven until **topping** is golden-brown, 18-20 min. Let rest for 5 min before serving.