



BACON WRAPPED CLASSIC PARMESAN CAULIFLOWER

Submitted by Holly Campeau, Alberta

1 large cauliflower	¾ cup cheddar, shredded
¼ cup Meyer Lemon Infused Olive Oil	½ brick (125g) cream cheese, softened
¼ tsp. salt	¼ cup heavy cream
1 package Classic Parmesan Ranch Dip Mix	¼ cup panko crumbs
1 cup spinach, chopped	¼ cup Parmesan cheese
2 eggs	1 lb. (454g) bacon, sliced
1 tsp. Oh! So Garlic	

Preheat oven to 450°F.

Clean cauliflower, trim stem and remove leaves. Trim top of cauliflower so that it sits flat upside down. In a large pot bring 8 cups of water, **Meyer Lemon Infused Olive Oil** and salt to a boil. Add cauliflower and return to a boil. Cover cauliflower with a plate so it does not float. Reduce heat and simmer until soft, around 12 minutes. Remove cauliflower from pot, drain and let cool.

In a large bowl blend cream cheese, eggs, heavy cream, **Oh! So Garlic**, and **Classic Parmesan Ranch Dip Mix**. Stir in panko crumbs, Parmesan cheese, cheddar cheese, and chopped spinach.

Turn cauliflower upside down and using a large tipped piping bag, pipe the filling into the cauliflower between stalks of florets. Wrap the cauliflower in bacon and place on a parchment lined baking sheet.

Bake in oven until golden brown, about 30 minutes. Rotate pan half-way through cooking time.



• **Meyer Lemon Infused Olive Oil**
• **Classic Parmesan Ranch Dip Mix**

• **Oh! So Garlic**