

Cheesy Cauliflower Bake (Sides)

- 1 head cauliflower, cut into florets
- 3 Tbsp. butter
- 1/4 cup flour
- 2 cups milk
- 2 Tbsp. Halladay's Lobster Bisque Seasoning
- 1 1/4 cup cheddar cheese, shredded
- 1/2 cup panko breadcrumbs

Preheat oven to 375°F. Steam cauliflower until soft, 5-10 minutes; transfer to a baking dish. Melt butter in a saucepan, whisk in flour until smooth. Add milk and simmer until thickened; add seasoning. Slowly add cheese, stirring until melted; pour over cauliflower. Top with breadcrumbs and bake until golden brown, about 15-20 minutes.