



Total Time
30 MIN.

Serving Size
3 OZ / 85 G

Difficulty
EASY

Yields
25

An exciting way to serve cauliflower: an au gratin made with the delicate flavour of cauliflower and the creaminess of Campbell's® Cream of Celery Soup and cheddar cheese.

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Condensed Cream of Celery Soup	13 1/2 oz	400 mL
Milk or Cream	14 oz	422 mL
Cheddar Cheese, grated	8 oz	227 g
Frozen Cauliflower	5.5 lbs	2 1/2 kg
Breadcrumbs or Parmesan Cheese, grated	2 oz	60 g
Melted Margarine	1 1/4 oz	38 g

INSTRUCTIONS

1. Heat soup with milk. Add cheese and cook until cheese melts.
2. Steam cauliflower until just tender crisp. Place in greased baking pan(s). Pour over cheesy soup mixture. Combine crumbs and margarine and place over cauliflower with sauce.
3. Bake at 350° F (180° C) for 15-20 minutes.



Tip

Broccoli can be substituted for cauliflower.