

Low-Point Cheesy Bacon Cauliflower

Ingredients:

- 1 large head of Cauliflower (cut into bite-size pieces)
- 5 strips of bacon (I used Oscar Mayer Center Cut), divided - cooked and crumbled
- 3 Tbs fresh chopped chives
- 1 Tbs fresh chopped dill, plus a tad more to sprinkle on top
- 1 tsp. salt
- 1/2 cup light mayonnaise
- 1/2 cup light sour cream
- * - 1 cup reduced-fat Mexican style shredded cheese

Preheat oven to 425 degrees. Place cauliflower in a large microwave-safe bowl with 1/4 cup water, cover, and microwave about 10 minutes, or until tender. Drain and set aside. In a large bowl, combine 3 strips of the crumbled bacon, chives, dill, salt, mayonnaise, sour cream, and cheese. Mix in cauliflower and combine well. Place cauliflower mixture into a baking dish and sprinkle remaining 2 strips of crumbled bacon on top. Bake for 15 or 20 minutes, until cheese is melted. Remove and sprinkle a little more fresh dill on top. Enjoy!

Total servings - 5 cups

Serving size - 1 cup

Points per serving - 4

Points plus per serving - 4.5

***NOTE:** This recipe called for 2 cups shredded cheese. I only used one; however, if you prefer using 2, the total points per serving would be 6. The total points plus per serving would be 6.5.

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"If you're lucky enough to be different, don't ever change"
- Taylor Swift