



Sue39s Curry Cauliflower

Savannah · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

Cauliflower in a currycheese sauce that is a holiday favorite for our family

Ingredients

- - 1 head cauliflower
- cut into florets - 1 (10.5 ounce) can condensed cream of mushroom soup - 1 (8 ounce) package processed cheese (such as Velveeta®)
- cubed - 1 cup shredded Cheddar cheese - 2 teaspoons curry powder
- or to taste

Instructions

1. Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add cauliflower
2. cover
3. and steam until tender
4. 2 to 6 minutes. Meanwhile
5. combine soup
6. processed cheese
7. and Cheddar cheese in a small saucepan over medium-low heat. Cook and stir until melted and creamy
8. 3 to 5 minutes. Add curry powder and cook for 3 to 4 more minutes. Mix steamed cauliflower into the cheese sauce and toss until coated. Cook's Note: I always double this recipe. It doesn't necessarily look appetizing
9. but it's very
10. very good
11. and I always get requests for it.