



BAKED CAULIFLOWER

- 1 Head Cauliflower, Broken Into Flowerets
- 1 ½ Cups Drained Canned Tomatoes
- ½ Cup Chopped Onion
- ½ Teaspoon Dried Oregano
- ½ Teaspoon Salt
- 1/8 Teaspoon Pepper
- ¾ Cup Grated Cheddar Cheese
- ¾ Cup Coarse Cracker Crumbs

DIRECTIONS

1. Cook cauliflower for 20 minutes, until just tender.
2. In a greased 2 quart casserole combine tomatoes, onion, oregano, salt and pepper.
3. Cover with cauliflower.
4. Mix cheese and crumbs; sprinkle over cauliflower.
5. Bake in a 400 degree oven for 20 minutes.