



Bacon Wrapped Cauliflower

Ingredients

- 1/4 cup [Fustini's Tuscan Herb olive oil](#)
- 1/4 cup [Fustini's Citrus Oregano balsamic](#)
- Kosher salt
- 1 head cauliflower, leaves removed and stems trimmed so it lays flat, but still intact
- 1 10-oz package frozen spinach, thawed, water squeezed out and chopped
- 2 large eggs, beaten
- 4 green onions, sliced thin
- 2 garlic cloves, minced
- 3/4 cup shredded cheddar cheese
- 4 oz cream cheese, softened, cubed
- 1/2 cup panko
- 1/4 cup grated parmesan
- 1 lb thin sliced bacon

Sharon's Hint

Do not skip par-boiling the cauliflower. This makes the stems pliable to insert the filling. If you don't have a piping bag, a large zip loc bag works great & snip one of the corners off. Also using thin-sliced bacon allows for all the bacon to finish cooking. Adapted from [delish.com](#)

Directions

Step 1.

Preheat oven to 450 degrees F. Bring olive oil, balsamic, and 7 1/2 cups of water to a boil in a large pot. Add salt and cauliflower. Bring back to a boil. Reduce to a gentle simmer and place a plate on top of cauliflower to keep it submerged. Simmer for 12 minutes until softened.

Step 2.

Using 2 slotted spoons or mesh sieve, transfer cauliflower to a small rimmed baking sheet and let cool.

Step 3.

In a medium bowl, combine spinach, eggs, green onion, garlic cheddar, cream cheese, panko and Parmesan. Place in a piping bag with a 3/4 inch tip.

Step 4.

Position cooled cauliflower stem side up on a rimmed baking sheet. Pipe filling between stalks of florets. Flip cauliflower stem side down, then lay strips of bacon, just slightly overlapping the strips over the cauliflower, tucking ends of strips into the bottom of the cauliflower. Roast, rotating 1/2 way through until bacon is cooked, about 30 minutes.