

Curried Cauliflower



Prep 15 m Cook 30 m

Ready In

Recipe By: SAMDEE

"This is a good company dish. Even people who don't like curry like this dish!"

Ingredients

Lucky

Lucky 1000 El Cerrito Plz EL CERRITO, CA 94530

Nabisco Wheat
Thins Baked
Snack Crackers
Original,
Family Size
\$3.49 expires in 3
days

1 large head cauliflower, broken into 2 teaspoons curry powder small florets 12 wheat crackers 1 (10.75 ounce) can condensed cream 1/4 cup melted butter of chicken soup 3/4 cup mayonnaise 1/4 cup milk

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- Place cauliflower in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm. Drain, and place in a greased casserole dish.
- In a large bowl, mix together soup, mayonnaise, milk, and curry powder. Pour over cauliflower. Crush crackers, and mix with butter. Sprinkle over cauliflower.
- 4 Bake in preheated oven for 30 minutes.

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