



Buffalo Cauliflower Cheese Bites

Ingredients:

- 4 cups cauliflower, cut into florets
- 4 tbsp. olive oil
- 1 packet Diet Right Cheese Sauce powder
- 1 tsp. garlic salt
- $\frac{3}{4}$ cup hot sauce

Directions:

1. Preheat oven to 425° F.
2. Mix together Diet Right Cheese Sauce powder with garlic powder in a medium bowl.
3. Toss florets in 2 tbsp. olive oil, then toss in the cheese mixture.
4. Spread onto a baking sheet evenly and bake for 25 minutes.
5. Mix remaining 2 tbsp olive oil with hot sauce and drizzle over the cauliflower.
6. Bake for another 15 minutes.
7. Enjoy alone, or with Walden Farms Ranch or Bleu Cheese dressing!

Servings: makes 4 servings.

Each serving = 1 cup select vegetables, daily healthy fat.

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