

**CAULIFLOWER WITH CHEESE SAUCE**

**Yield** 100

**Portion** 4 Ounces

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
96 cal	11 g	3 g	5 g	6 mg	469 mg	59 mg

**Ingredient**

CAULIFLOWER,FROZEN  
SAUCE, CHEESE, PREPARED

**Weight**

20 lbs  
13-1/8 lbs

**Measure**

1 gal 2 qts

**Issue**

**Method**

- 1 Fill shallow pans or steam table pans not more than 2 inches deep. Place cauliflower in perforated pans and cook in steamer for times designated for steamer being used.
- 2 Use Guidelines for cooking Frozen Cauliflower in steam unit under pressure: 5 lbs pressure: Cook 6 to 8 minutes. 15 lbs pressure: Cook 3 – 3-1/2 minutes.
- 3 Heat cheese sauce to 140 F. or higher for 15 seconds.
- 4 To serve: Place cheese sauce in separate container on serving line. Serve 4 oz. cauliflower with 4 oz. cheese sauce.