

Ingredients

1 packet IP Cheddar
Cheese Sauce Mix

2 cups fresh
cauliflower florets

2 - 4 garlic cloves

2 Tbsp hot sauce

1 Tbsp apple cider
vinegar

1 tsp paprika

1/2 tsp pepper

1/4 tsp salt

2 tsp oil - optional
1/2 cup water

Red pepper flakes
for garnish

Cheesy Cauliflower Buffalo Dip

Directions

1) Preheat oven to 350 degrees.

2) Roast cauliflower florets and garlic
cloves for 30 minutes or until
browned.

3) Remove cauliflower and garlic
from oven, place in blender and add
hot sauce, apple cider vinegar,
paprika, pepper, sea salt, oil, cheese
sauce packet and water.

4) Blend until smooth adding water
as tablespoon at a time if necessary
for creamier dip consistency.

5) Garnish with red pepper flakes and
hot sauce (if desired).