



Kitchen Cheat Sheet: Cauliflower Casserole

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Tips and Time Savers

- Steam, don't boil. Boiled cauliflower turns mushy faster than a Hallmark ending. Steam it till tender but not collapsing.
- Drain like your reputation depends on it. Any leftover water will sabotage your creamy base — blot it, strain it, whisper threats, whatever works.
- Use real cheese. The pre-shredded stuff's coated in sawdust and broken dreams. Grab a block and shred it yourself.
- Save time by buying cornbread or cornbread muffins ready made at the store.
- Melt the butter, baby. Mix melted butter right into your topping — it's what makes the cornbread crisp and golden instead of dry and judgmental.
- Let it rest. Ten minutes out of the oven makes it creamy instead of runny. Patience is a virtue — or at least a serving suggestion.
- Use the right dish. Ceramic or cast iron bakes evenly and keeps the edges crisp.

Storage

Let the casserole cool completely — yes, completely — before wrapping it up. Store leftovers in an airtight container in the fridge for up to 4 days. It reheats like a dream in the oven at 350°F for 15–20 minutes or in the microwave if you're feeling impatient.

Make Ahead

- Mix the cooked cauliflower, peppers, and onions with the sauce mixture. Spread in prepared dish.
- Crumble the cornbread mix in the parmesan. Place in a ziploc bag on top of the casserole.
- Cover and refrigerate up to 3 days.
- When you are ready to bake preheat the oven, stir the butter into the cornbread crumbs and mix in the fried onions. Sprinkle over the top and bake as directed.

Freeze

- Assemble the casserole up to the point of adding the topping. Wrap tightly in plastic wrap, then foil. Label it like the domestic goddess you are.
- Freeze for up to 2 months. When ready, thaw in the fridge overnight.
- Mix up the cornbread + onion topping fresh and sprinkle it on before baking. Bake as instructed in recipe.

Variations

- Spice it up. Add diced jalapeños or a pinch of cayenne to the creamy base for a little back-porch heat.
- Go meaty. Stir in cooked bacon, sausage, or shredded rotisserie chicken — because protein makes it breakfast, right?
- Switch the cheese. Try smoked gouda, pepper jack, or a blend of cheddar and Monterey Jack for extra melty magic.
- Cornbread with character. Use jalapeño cheddar cornbread or honey cornbread crumbs for a flavor twist that'll make people talk.
- Add greens. Toss in a handful of spinach, kale, or chopped broccoli florets to sneak in a few vitamins under all that cheese.
- Top it different. Swap cornbread for crushed buttery crackers, seasoned panko, or a sprinkle of crushed potato chips — no judgment here.
- Make it mini. Spoon the mixture into ramekins or muffin tins for individual servings that freeze and reheat like a dream.

FAQs

Can I make this cauliflower casserole ahead of time?

You bet your cast iron you can. Assemble the casserole (hold the cornbread topping), cover, and refrigerate up to 24 hours. When you're ready to bake, add the topping and pop it in the oven. It's the ultimate holiday stress saver.

Can I freeze cauliflower casserole?

Absolutely. Bake it first, let it cool completely, then wrap it tight in plastic wrap and foil. Freeze up to 2 months. To reheat, thaw overnight in the fridge and warm in a 350°F oven until bubbly. Bonus: it still tastes fresh as gossip at a church potluck.

What kind of cheese works best?

Sharp cheddar gives you that classic Southern bite, but if you've got smoked gouda, Monterey Jack, or pepper jack, go wild. Cheese never judges.

What can I serve with cauliflower casserole?

It's perfect next to roasted chicken, ham, or even a holiday turkey. Honestly, I've eaten it solo with a fork straight from the dish — and felt no shame.

Can I skip the cornbread topping?

Sure, but then it's just cauliflower in a casserole dish. The cornbread's the crown jewel here.

Nice to have

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If you're still baking your casseroles in a dented metal pan from 1997 it's time for an upgrade. This 9x13 ceramic baking dish is oven-safe, deep enough for lasagna or your cheesiest casserole dreams, and pretty enough to double as kitchen decor. It's the kind of durable bakeware that makes you feel like you've got your life together — or at least your side dishes. [Get it here](https://www.restlesschipotle.com/cauliflower-casserole/)