

Vegetarian/Cauliflower Potato Pie

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- A: 3 potatoes, sliced thin
1/2 head cauliflower, cut into 1/2" pieces
1 onion, sliced thin
- B: 3T butter
- C: 1/4C flour
1/2t salt
1t pepper
- D: 1/2C milk
3oz mild cheese
- E: 4oz cheddar cheese, shredded
1. Arrange (A) in pie pan, layering ingredients.
 2. Melt (B) in saucepan, add (C) and stir into roux. Add (D) to make white sauce.
 3. Pour white sauce over vegetables in pie pan, top with (E).
 4. Bake 400F for 45 minutes or until golden brown.
- Servings: 8

