

RECIPE | TOMATOES



# LOADED CAULIFLOWER KETO NACHOS



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## INGREDIENTS

- 1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes
- 1 lb** bag Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced in rounds
- 2** cauliflower heads, cut into florets
- 1 ½ cup** cheddar cheese, shredded
- 6 slices** bacon, cut into strips
- 2 tbsp** olive oil
- Salt and pepper to taste
- Sour cream for serving, optional

## DIRECTIONS

- 1** Preheat oven to 420°F. Line a baking sheet pan with parchment paper.
- 2** Place cauliflower and peppers on the pan and drizzle with olive oil. Season with salt & pepper, add bacon on top and bake for 25 minutes.
- 3** Remove from the oven. Sprinkle cheese on top and add tomatoes, return to the oven for 10 minutes.
- 4** Serve hot and top with sour cream if desired.



**45 min**

**10 min** | **35 min**  
PREP. | COOKING



**6**



**easy**