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# Cauliflower Cheese Ball

*Jessica D'Ambrosio & Khalil Hymore*

*Food Network Magazine - November, 2021*

**1 shallot, minced**  
**2 tablespoons butter**  
**1 1/2 cups frozen cauliflower rice**  
**salt**  
**pepper**  
**8 ounces cream cheese, softened**  
**4 ounces sharp Cheddar cheese, grated**  
**1/4 cup Parmesan cheese, grated**  
**1/2 teaspoon Worcestershire sauce**  
**toasted sliced almonds**  
**crudite's (for serving)**  
**crackers (for serving)**

In a large skillet over medium-high heat, cook the shallot in two tablespoons of the butter until crisp, about 3 minutes.

Add the frozen cauliflower rice. Cook until tender, about 4 minutes. Season with salt and pepper.

Transfer to a bowl; add the cream cheese, Cheddar cheese, Parmesan cheese and Worcestershire sauce. Beat with a mixer until smooth.

Cover and chill until firm.

Form into a ball and roll in toasted sliced almonds.

Serve with cruditie's and crackers.

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*Per Serving (excluding unknown items): 1552 Calories; 146g Fat (83.6% calories from fat); 54g Protein; 10g Carbohydrate; 0g Dietary Fiber; 446mg Cholesterol; 2006mg Sodium. Exchanges: 7 1/2 Lean Meat; 1/2 Vegetable; 24 1/2 Fat; 0 Other Carbohydrates.*