

# DINNERLY



## Low-Carb Bacon & Cheese Cauliflower Rice Bake

with Spinach Salad



1,5h



2 Servings

A one-dish dinner that's creamy, cheesy, bacon-y, AND low on carbs? Sign us up. Crisp up the bacon in the easy to use aluminum tray, then mix it up with tangy cream cheese, creamy VELVEETA® Cheese Sauce, melty cheddar-jack, and low-carb cauliflower rice. Bake until beautifully, magically golden and then dig right in. We've got you covered!



## WHAT WE SEND

- aluminum foil tray
- 4 oz pkg thick-cut bacon
- 4 oz VELVEETA® Cheese Sauce <sup>1</sup>
- 1 oz cream cheese <sup>1</sup>
- 12 oz cauliflower rice
- 2 (2 oz) shredded cheddar-jack blend <sup>1</sup>
- 5 oz baby spinach
- 1 pkt balsamic vinaigrette

## WHAT YOU NEED

- milk or water
- kosher salt & ground pepper

## TOOLS

- nonstick cooking spray
- aluminium foil

## COOKING TIP

The VELVEETA trademark is owned by Kraft Foods and used with permission.

## ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 890kcal, Fat 64g, Carbs 26g, Protein 50g



### 1. Cook bacon

Preheat oven to 400°F with a rack in the center. **Grease** aluminum baking tray with nonstick spray. Cut **bacon** crosswise into ¼-inch pieces. Transfer to prepared baking tray in an even layer. Bake on center rack until bacon is browned and crisp, stirring every 5 minutes, 15–20 minutes total.



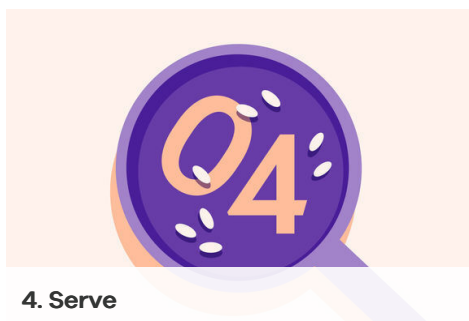
### 2. Mix cauliflower rice

In a medium bowl, whisk together **VELVEETA® Cheese Sauce**, **cream cheese**, and ½ cup **milk or water** until smooth. Add **cauliflower rice**, **bacon**, **bacon fat from tray**, and **half of the cheddar-jack**; mix until evenly combined. Transfer mixture to baking tray; spread in an even layer. Cover with aluminum foil.



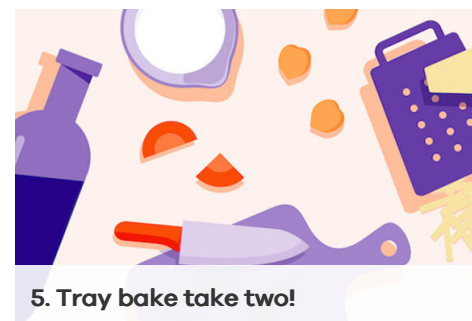
### 3. Bake

Bake **bacon & cheese cauliflower rice** **bake** on center rack for 20 minutes. Remove foil and sprinkle with **remaining cheddar-jack**. Bake until **sauce** is bubbling and **cheese** is browned on top, another 20 minutes. Allow to rest for at least 10 minutes before serving.



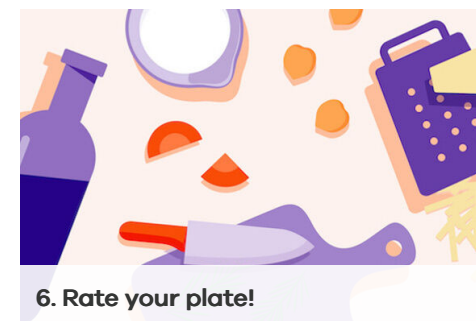
### 4. Serve

In a large bowl, toss **spinach** with **vinaigrette** and **salt** and **pepper** to taste. Serve alongside **bacon & cheese cauliflower rice bake**. Enjoy!



### 5. Tray bake take two!

The foil tray that makes this tray bake so easy is reusable! Wash with dish soap and water, then dry thoroughly. Next time you're ready for a tray bake, spray the tray with nonstick cooking spray for even easier clean-up.



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.