

## Cauliflower Ham Casserole

1/4 cup water  
1/4 cup milk  
1 head cauliflower, broken into small florets  
Salt  
6 tablespoons butter  
9 tablespoons flour  
1/2 teaspoon black pepper  
3 cups chicken broth  
1 cup milk  
1/2 (6 1/2-ounce) package garlic and herb seasoned spreadable cheese  
1 pound fully cooked ham, chopped  
1 cup frozen green peas  
1 (4-ounce) jar pimiento, drained  
1/2 (8-ounce) can water chestnuts, chopped  
1 cup shredded Cheddar cheese  
1 sleeve round buttery crackers, crushed

In a large saucepan, bring water, milk and a pinch of salt to a boil. Add cauliflower, cover and cook for 4-5 minutes just until tender but not too soft. Remove from liquid to a greased 9"x13" casserole dish. Meanwhile, in another saucepan, melt butter and add flour. Stir and cook for a minute. Add pepper and whisk in chicken broth and milk. Bring to a boil and cook until thickened. Add the garlic and herb cheese and whisk to melt and combine. In a bowl, stir together ham, peas, pimiento and water chestnuts. Spread over the cauliflower. Sprinkle with Cheddar cheese and pour sauce over the top. Sprinkle with cracker crumbs and bake at 350 degrees for 30 minutes or until lightly browned and bubbly.