Chalaca Cauliflower Casserole

1 head cauliflower

- 1 c. bread crumbs
- 6 oz. grated Chihuahua cheese (quesadilla cheese)
- 1 Anaheim chile, diced and seeded
- 1 t. chopped fresh cilantro

salt and pepper to taste

Cut the cauliflower into florettes and steam for five minutes. While the cauliflower is hot, mix in the rest of the ingredients. Pour into a buttered baking dish and bake, uncovered, at 400° for 20 minutes (or until golden brown). Serves 10.