

Mashed Cauliflower

Serves: 4

Ingredients:

Medium-sized head of cauliflower, chopped into florets (about 1½ lbs.)

3 roasted garlic cloves

1 teaspoon fresh thyme leaves

1 teaspoon fresh chives, chopped

pepper, to taste

Directions:

1. Fill a large saucepan with about an inch of water, and insert a steamer basket. Bring the water to a boil, and add the cauliflower florets. Reduce the heat to a simmer and cover, allowing the cauliflower to steam for 6-8 minutes, or until fork tender.
2. Drain the steamed cauliflower, and transfer to the bowl of a large food processor or blender. Add in the

