**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