Mock Mashed Potatoes (Cauliflower)

Ingredients

Instructions

1 head medium cauliflower
1 tbsp cream cheese, softened
1⁄4 cup parmesan cheese, grated
1⁄2 tsp garlic, minced
1⁄8 tsp chicken, or bullion, straight (may substitute 1/2 teaspoon salt)
1⁄8 tsp black pepper
1⁄2 tsp chives, chopped fresh or dry, for garnish
3 tbsp unsalted butter

- Set a stockpot of water to boil over high heat.
- Clean and cut cauliflower into small pieces. Cook in boiling water for about 6 minutes, or until well done. Drain well; do not let cool and pat cooked cauliflower very dry between several layers of paper towels.
- In a bowl with an immersion blender, or in a food processor, puree the hot cauliflower with the cream cheese, Parmesan, garlic, chicken base, and pepper until almost smooth.
- Garnish with chives, and serve hot with pats of butter.

Summary

Yield: 6
Source: Food Network
Prep Time: 20 minutes
Category: Side Dish
Cuisine: American