

Cauliflower–Garlic “Mash”

Preparation time: 15 minutes / Serves 4



INGREDIENTS

- 1 head FOXY-brand cauliflower
- 1 Tablespoon cream cheese, softened
- 1/4 cup Parmesan, grated
- 1 clove garlic, minced
- 1/2 teaspoon tarragon
- 1/4 teaspoon ground black pepper
- chives for garnish

PREPARATION

Put a stockpot with water on high heat to boil. Wash FOXY-brand cauliflower and cut florets into small pieces. Cook florets about 6 minutes; drain and pat dry.

Puree hot cauliflower in a food processor with all ingredients (except chives) until almost smooth. Garnish with chives and serve instead of potatoes.