

# Mock Mashed Potatoes (Cauliflower)

## Ingredients

## Instructions

1 head medium cauliflower  
1 tbsp cream cheese, softened  
1&frac4; cup parmesan cheese, grated  
1&frac2; tsp garlic, minced  
1&frac8; tsp chicken, or bullion, straight (may substitute 1/2 teaspoon salt)  
1&frac8; tsp black pepper  
1&frac2; 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.

## Summary

**Yield:** 6

**Source:** Food Network

**Prep Time:** 20 minutes

**Category:** Side Dish

**Cuisine:** American

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- Garnish with chives, and serve hot with pats of butter.