

# Garlic Mashed Cauliflower

## Ingredients

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2 lb Cauliflower (1 head, cut into florets)  
2 T Unsalted Butter (melted)  
7 clv Roasted Garlic  
1/4 t Dijon Mustard  
1 T Salt (plus 1/2 teaspoon)  
0 ds Ground Black Pepper  
1 T Chives (chopped)

## Instructions

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1. Bring a large pot of water to a boil and add 1 tablespoon salt. Add the cauliflower and boil until knife-tender, about 10 minutes. Drain and add back to the pot.
2. Use an immersion blender and puree the cauliflower with the butter, garlic, mustard, 1/2 teaspoon salt, and pepper. Season to taste and garnish with chives. Serve immediately.