PARMESAN MASHED CAULIFLOWER

INGREDIENTS

- 1 head cauliflower, cut into florets
- 2 Tbsps. milk
- 3 Tbsps. butter
- 1/2 tsp. garlic powder

DIRECTIONS

- 2 Tbsps. parmesan cheese,
 - grated

1/2 tsp. onion powder

- 1/2 tsp. black pepper
- 1. Place the cauliflower florets in a large pot and add just enough water to cover.
- 2. Cover and cook over medium heat for 15-20 minutes, or until tender. Drain and place in a medium bowl.
- 3. Add the remaining ingredients and beat with an electric mixer until mixture is well combined.



NUTRITION FACTS

Serves 6 / Serving Size -	½ cup
Calories	85
Total Fat	6.3g
Protein	2.7g
Cholesterol	1.9mg
Sodium	109mg
Total Carbohydrates	5.5g
Dietary Fiber	2.0g
Sugar	2.1g

