## PARMESAN MASHED CAULIFLOWER

## **INGREDIENTS**

- 1 head cauliflower, cut into florets
- 2 Tbsps. milk
- 3 Tbsps. butter
- ½ tsp. garlic powder
- ½ tsp. onion powder
- 2 Tbsps. parmesan cheese, grated
- ½ tsp. black pepper

## **DIRECTIONS**

- 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 6.3q Protein 2.7g Cholesterol 1.9mg Sodium 109mg Total Carbohydrates 5.5g Dietary Fiber 2.0g Sugar 2.1g

