



## Skinny Mashed Potatoes

### **What you will need:**

- 1 head of cauliflower
- 1 tablespoon of cream cheese
- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon of minced garlic
- 1/2 teaspoon of salt
- 5 or so dashes of pepper
- Chives for garnish

### **Directions:**

1. Wash and cut cauliflower into small pieces. Boil in a pot of water for about 10-15 minutes or until soft and cooked. Can also microwave cauliflower in 1/2" water for 5 minutes.
2. Drain and dry using paper towels. Immediately place in food processor or blender. You do not want the cauliflower to cool.
3. Puree the cauliflower with the cream cheese, Parmesan cheese, garlic, salt and pepper.
4. Sprinkle the top with chives and a few dashes of pepper. Serve!

*Compliments of Delighted Momma*