



## Garlic Mashed Cauliflower

By: The Pipe Line

**Difficulty / Prep Time / Cook Time**

Easy / 15 minutes / 8 minutes

Makes about 4-5 servings

### Ingredients

- 1 medium head cauliflower, trimmed & cut into pieces
- 1 TBSP cream cheese, slightly softened
- ¼ cup shredded parmesan cheese
- ½ tsp minced garlic
- 3 TBSP unsalted butter
- salt and pepper, to taste

### Steps

1. Bring a large pot of water to a boil. Clean your cauliflower and cut into small pieces, then add to boiling water.
2. Cook for 8 minutes, until nice and soft. Drain the water and add cauliflower to a large bowl. Add cheese, garlic, butter, salt & pepper and mash until cauliflower is smooth. Stir to make sure all ingredients are well combined.
3. (Optional) Add mixture to a large baking dish, top with a layer or parmesan cheese and bake in a 350°F oven for 4 minutes, or until top is slightly browned and beautifully crusted! Serve & enjoy!

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