



Goat Cheese and Chive Mashed Cauliflower

SERVES 4

Ingredients

1 head of cauliflower

4 oz of plain chèvre goat cheese

1/4 cup of chopped chives, plus 1 tablespoon for garnish

salt and pepper to taste

Instructions

Wash and chop the cauliflower into florets.

Steam in a steamer basket over boiling water until the florets are fork tender.

Transfer the cauliflower to a food processor. Add the goat cheese, chives and a healthy sprinkle of salt and pepper.

Pulse the food processor until the cauliflower is mashed well and all the ingredients are combined. Taste to adjust the seasoning.

Transfer to a serving bowl, sprinkle with the remaining chives and serve immediately.