

## MORTON & BASSETT SPICES®

# Mashed Cauliflower



- 1 cauliflower head, chopped
- 2 tablespoons butter
- ½ cup cream cheese
- ½ teaspoon Morton & Bassett Garlic Powder
- ½ teaspoon Morton & Bassett Fine Ground Black Pepper
- 2 teaspoons Morton & Bassett Poultry Herbs
- ½ teaspoon Morton & Bassett Chives

Bring a medium pot of water to a boil. Add in cauliflower pieces and boil for 10-15 minutes, or until cauliflower has softened. Drain and let sit for 5 minutes. In a large bowl, add cooked cauliflower pieces, butter, cream cheese, M&B Garlic Powder, M&B Fine Ground Black Pepper, and M&B Poultry Herbs. Using an immersion blender or a manual potato masher, blend or mash the cauliflower to your preferred consistency. Serve in a bowl with M&B Chives sprinkled on top.

**Servings: 4 | Time: 25 Minutes**



[mortonbassett.com](http://mortonbassett.com)

