



## **Mashed Cauliflower With Parmesan and Chives**

### ***Ingredients:***

2 small heads cauliflower, cored and leaves removed and cut into small florets

2 cups chicken broth

¼ cup grated Parmesan cheese

¼ cup chopped fresh chives

Kosher salt and freshly ground black pepper

### ***Instructions:***

In a medium saucepan, combine the cauliflower and chicken broth and bring to a boil. Reduce the heat to a simmer, cover with a lid, and cook for 15 to 20 minutes or until the cauliflower is tender, but not completely falling apart.

Use a slotted spoon to transfer the cauliflower to a food processor and puree until silky smooth. Transfer to a bowl and stir in the Parmesan and chopped chives and season with kosher salt and freshly ground black pepper. Serve warm.