

Asiago Cauliflower Mash

Makes: 10, ½ cup servings

Ingredients:

Cauliflower Florets: 16 oz.

Heavy Whipping Cream: ¼ cup + 1 Tbsp.

Plain Cream Cheese: 4 oz.

Shredded Asiago Cheese: 5.25 oz.

Unsalted Butter: 2.5 oz.

Granulated Garlic: ½ tsp.

Kosher Salt: ½ tsp.

Black Pepper: ½ tsp.

Instructions:

1. Steam cauliflower in a perforated pan until tender. Transfer to a mixer.
2. Add the remaining ingredients, using only half of the asiago cheese.
3. Using the whisk/whip, mix until smooth.
4. Transfer to a sprayed pan and top with remaining asiago cheese.
5. Bake at 350°F until bubbly and golden brown.
6. Reserve and serve warm.