**Creamy Mashed Cauliflower and Cheese**

**Servings: About 4 side servings**

**Ingredients**

* 1 head cauliflower – cut down to florets and chop the stalks small
* 1 – 2 cloves garlic – minced
* 2 – 3 tablespoons butter – softened is easier, but can be cold
* 1 tsp salt
* ½ tsp pepper
* ½ tsp turmeric (optional)
* ½ cup gruyere or cheddar or parmesan cheese – shredded
* 2 – 4 tablespoons milk or heavy cream
* Chives – chopped

**Directions**

Bring water in a steamer pot to a boil and place the steamer with the cauliflower florets on the bottom pot. Simmer for about 10 minutes or until the cauliflower is tender.

Transfer the hot cauliflower to a large bowl. Add the minced garlic, butter, salt, pepper, turmeric, milk/heavy cream and mash with either a masher or an immersion blender.

You can also do this in your food processor and pulse until desired consistency is reached.

Stir in the cheese and sprinkle the chives on top and serve.