

CAULIFLOWER MASH

20 servings

A new take on a classic side

Ingredients

2 heads cauliflower	8 ounces butter
2 pounds yellow potatoes	1/2 cup chives
2 cups sour cream	salt and pepper to taste

Preparation

1. Cut cauliflower into small pieces and potatoes in quarters. Place in a sauce pot and add enough water to cover the cauliflower and potatoes. Bring to a boil.
2. Reduce heat and simmer for a half hour.
3. Strain and place in a bowl. Add butter and sour cream.
4. Using a wire whisk, blend together salt, pepper, and chives.
5. Serve warm.

Nutritional information per serving

Calories **350 kcal**
Fiber **2g**
Protein **2g**

Total Fat **36g**
Saturated Fat **5g**
Sodium **55mg**

Total Carbohydrates **6g**



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