



Mashed Creamy Cauliflower Potatoes

Here's a new easy side dish to try for the holiday

- 1 large head cauliflower, cored; broken into florets
- 1 (7.5 oz.) package chive and onion cream cheese
- 1/2 to 1 cup seasoned mashed prepared sweet potatoes, warm
- 1 Tablespoon fine chopped chives

Core and remove florets to large bowl; wash; drain.
Steam cauliflower for 10 to 12 minutes until just tender or cook on high power in microwave safe bowl for about 8 minutes or tender.

Place tender cauliflower in food processor; process to fine chop and looks like mashed potatoes. Place in large bowl, stir in softened cream cheese; mixing until very creamy. It usually doesn't need additional seasoning but season if desired to taste.

Place half of cauliflower in serving bowl; top evenly with sweet potatoes; layer remaining cauliflower over the top. With a knife, lightly swirl the sweet potatoes into the cauliflower. Sprinkle the top with minced chives.

Serves: 4 to 6

Cook's Note: Make sure that the sweet potatoes are smooth and creamy. Use the amount of potatoes that you might enjoy. We added about ½ cup and swirled them through the cauliflower. It served 4 hungry guests, who loved the dish and couldn't believe that it was really cauliflower.

About the Recipe: Creamy tender cauliflower whips into a mashed potato texture that is flavored like a baked potato with cream and onion. The sweet potato adds a colorful swirl and sweet touch to the dish. Delicious!