



Mashed Potatoes & Cauliflower

Low-cal cauliflower lightens up everyone's favorite creamy spud dish.

Cut 1 head **cauliflower** into florets. Place in a large pot; add 5 large **russet potatoes**, peeled and quartered. Cover with water. Bring to a boil; , cover and simmer until soft, 20 to 25 minutes. Drain, saving $\frac{3}{4}$ cup cooking liquid. Whip with an electric mixer, adding cooking liquid as needed for a smooth consistency. Add 2 Tbsp **butter**, **salt** and **pepper**, and sprinkle with fresh chopped **chives**. **Serves 8**