

## Cauliflower Mash

1 whole head garlic  
1 head cauliflower, cut into florets  
1/4 cup ricotta cheese (whole milk)  
1 tbs. unsalted butter, melted  
1/2 small (5.3-oz.) container plain Greek yogurt  
Kosher salt, to taste  
Freshly ground black pepper, to taste

Preheat the oven to 400.

Wrap an entire head of garlic in foil, place on a baking sheet, and bake at 400 for 30 minutes. Allow to cool so you can handle it.

Meanwhile, bring a large pot of heavily-salted water to a boil. Add in the cauliflower. Boil for 10 minutes or until fork tender. Drain and allow to cool slightly.

In a food processor, blend together the cauliflower, ricotta, melted butter, Greek yogurt, and S&P. Squeeze in each of the roasted garlic cloves, discarding the skins. Blend until desired consistency is reached.



<https://pineapplehouserules.com/>