***NR#36 Mashed Cauliflower***

***Serving Size and Ingredients: 1/2 cup***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 12 ½ lbs | 25 lbs | 50 | Cauliflower, cut into florets |
| 1 cup | 2 ¼ cups | 4 ½ cups | Olive oil |
| 18 | 37 ½ | 75 | Garlic cloves, minced |
| 1 cup | 2 ¼ cups | 4 ½ cups | Plain Greek yogurt |
| 1 ½ cups | 8 1/8 cup | 6 ¼ cup | Parmesan Cheese, grated |
| ¾ tsp | 1 ½ tsp | 3 1/8 tsp | Ground Black Pepper |
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***Instructions:***

**1.Bring a large cooking pot of salted water to boil. Add the cauliflower florets and turn the heat down to medium. Cook covered for 15 minutes until cauliflower is soft and tender. When the cauliflower is ready, remove from heat and drain.**

**2. While the cauliflower is cooking, put olive oil in frying pan over medium heat. Sauté the garlic for about 2 12 minutes until fragrant and soft. Remove from heat and set aside.**

**3. In a food processor, add the cooked cauliflower, sautéed garlic with the olive oil it was cooked in, greek yogurt, Parmesan cheese and pepper. Puree on high until smooth, about 1 minute.**

**4. Serve hot and sprinkle some fresh herbs (such as parsley, chives or rosemary) and freshly cracked black pepper on top**

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140 degrees F or hotter until service.***