

CAULIFLOWER-SPINACH PUREE

(modified from Closet Cooking)

1 medium head cauliflower, cut into small florets
1 tablespoon olive oil
5 ounces spinach
squeeze of lemon juice (1 or 2 teaspoons)
1/2 cup feta, crumbled
1/4 cup Greek yogurt, full-fat if you can find it (good luck!)
freshly ground nutmeg
almond milk to taste
salt and pepper
fresh chives, minced

Place the cauliflower in a steamer over boiling water and steam until fork tender, about 10 minutes. While the cauliflower cooks, sauté the fresh spinach in olive oil until wilted. Season with salt and pepper, add a little lemon juice and reserve. Place the cooked cauliflower in the bowl of a food processor. Add the feta cheese, yogurt, nutmeg, salt and pepper, and process until well combined. Add the reserved spinach, process for a few seconds. If too thick add almond milk until you reach the right consistency. The puree can be warmed up for a minute in the microwave if the cold ingredients added to it cooled it down too much, but probably it will not be necessary.