Cauliflower Pasta Sauce

Serves: 5

Prep time: 5 minutes **Cook time:** 15 minutes



1 serve per portion

Ingredients

1 cauliflower
1 tablespoon margarine
1/4 cup milk, reduced fat
Pepper to taste
150 g blue cheese (or to taste)
500 g pasta, prepared as per packet instructions



Everyday Food

Method

STEAM cauliflower until soft and then mash.

HEAT a frying pan over medium heat and add mashed cauliflower. Add margarine and milk and stir until it forms a smooth consistency.

ADD pepper and blue cheese to taste.

MIX sauce through cooked pasta and serve.

Recipe courtesy of Lyn Kelly, Ipswich Branch







