

Pureed Cauliflower with Herbes de Provence



Prep Time: 10-15 minutes

Cook Time: 20 minutes

Serves: 4

Ingredients

- 1 head cauliflower, florets separated, washed
- 1 small potato, peeled and quartered
- 2½ tbsp. [Gustare Herbes de Provence Extra Virgin Olive Oil](#)
- ½ tsp. thyme leaves
- 1 tsp. sea salt
- ⅛ tsp. pepper

Directions

To better retain flavor, steam cauliflower and potato until tender, about 20 minutes. Drain. Puree vegetables in blender, food processor or immersion blender until smooth. Stir in Herbes de Provence olive oil, herbs and seasoning and mix well. Serve immediately. Enjoy!