

## Romanesco Mash

This stunningly beautiful fractal vegetable is a hybrid broccoli and is sometimes called a Veronica cauliflower. This dish is a delicious substitute for mashed potatoes.

### Ingredients:

- 8 Cups Water
- 1 Head Romanesco
- 3 Cloves Garlic, chopped
- 1 package Urban Accents Veggie Roaster Seasoning (choose from Manchego & Roasted Garlic, Balsamic and Roasted Onion, Asian Curry & Honey or Parmesan Mediterranean)
- 4 Tbps butter
- 1/4 Cup Heavy Cream
- Salt & Pepper to taste

### Directions:

1. Bring the water to a boil in a large stock pot
2. Cut the florets off the Romanesco and boil in the water until they are tender and can be easily pieced by a fork.
3. Drain the water & transfer the florets to a food processor (or blender)
4. Add the garlic, Urban Accents Veggie Roaster Seasoning, butter, and cream and process until creamy like mashed potatoes
5. Season with salt and pepper to taste.

Enjoy!!!

