

## Cheesy Chipotle-Cauliflower Mac

## Ingredients Serves 4

- 3 cups cauliflower florets
- 8 ounces whole-wheat fusilli or rotini pasta
- 1 cup nonfat milk
- 1 chipotle pepper in adobo, minced, plus 1 tablespoon adobo sauce
- 1 tablespoon olive oil
- ½ cup finely chopped yellow onion
- 2 cloves garlic, minced
- 4 cups chopped fresh spinach

- 1/4 teaspoon salt
- 1 tablespoon whole-grain Dijon mustard
- 4 ounces reduced-fat Cheddar cheese, shredded (about 1 cup)
- ounces part-skim mozzarella cheese, shredded (about ½ cup)
  Ground pepper (optional)
  Paprika (optional)

## Preparation Total Time: 40 minutes

**STEP 1:** Place a steamer basket in a large saucepan, add water to just below the basket, and bring to a boil. Add cauliflower to the basket; cover, reduce heat to medium, and steam until very tender, 8 to 10 minutes.

**STEP 2:** Meanwhile, bring a large pot of water to a boil. Cook pasta for 2 minutes less than the package directions. Drain the pasta and transfer to a large bowl.

**STEP 3:** Transfer the cauliflower to a food processor or blender. Add milk, chipotle, and adobo sauce; puree until smooth.

**STEP 4:** Dry the large saucepan. Add oil and heat over medium heat. Add onion and cook until softened and transparent, 2 to 3 minutes. Add garlic and cook until fragrant, 1 minute. Add spinach and cook until lightly wilted, 2 minutes. Reduce heat to medium-low, carefully add the cauliflower mixture and stir to combine. Stir in salt and mustard. Gradually whisk in Cheddar and mozzarella just until smooth, about 1 minute. Remove from heat.

**STEP 5:** Pour the sauce over the pasta and gently stir to combine. Garnish with pepper and paprika, if desired.

## Nutrition Per Serving

452 Calories, Total Fat: 15 g, Saturated Fat: 6 g, Cholesterol: 32 mg, Carbohydrates: 58 g, Fiber: 9 g, Total Sugars: 7 g, Protein: 25 g, Sodium: 606 mg, Potassium: 702 mg, Iron: 4 mg, Folate: 148 mcg, Vitamin A: 3161 IU, Vitamin C: 48 mg

Calcium: 474 mg

