



Mexican-Style Mashies



1/6th of recipe (about 2/3 cup): 133 calories, 5g total fat (3g sat fat), 249mg sodium, 18.5g carbs, 3.5g fiber, 4.5g sugars, 4.5g protein

Blue Plan (Freestyle™) SmartPoints® value 4*

Prep: 10 minutes **Cook:** 35 minutes



Tagged: [Recipes for Sides, Starters & Snacks](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

12 oz. (about 2 medium) white potatoes
6 cups cauliflower florets (about 1 large head)
3 tbsp. light/reduced-fat cream cheese
2 tbsp. whipped butter
2 tbsp. chopped fresh cilantro, or more for topping
2 tbsp. taco seasoning
1/4 cup plus 2 tbsp. light sour cream

Directions

Bring a large pot of water to a boil. Meanwhile, peel and cube potato.

Add potato and cauliflower to the pot. Once returned to a boil, reduce heat to medium. Cook until very tender, 15 - 20 minutes.

Drain and transfer to a large bowl. Add cream cheese, butter, cilantro, and taco seasoning. Thoroughly mash and mix.

Top each serving with 1 tbsp. sour cream.

MAKES 6 SERVINGS

SmartPoints® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints®** values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The **SmartPoints®** values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints®** trademark.