Fat Free Cauliflower Sauce

Ingredients:

2 1/2 - 3 cups steamed cauliflower
1/2 cup water
2 tsp garlic powder
2 tsp onion powder
1 tbsp lemon juice
2 tbsp coconut aminos
1/4 tsp turmeric powder
a big pinch of red chili flakes
salt to taste

Directions:

Steam your cauliflower for about 10 or 15 minutes or until is soft. Blend the cauliflower and the rest of the ingredients in a blender until smooth. Adjust your seasonings and pile on top of potatoes with a sprinkle of chopped cilantro or salsa. It is wonderful with gluten-free pasta too!