



4 SERVINGS



30 MINUTES



275 CALS

Master the Art of Mashed Potatoes with This Simple Recipe

SOPHIE VIAU

Ingredients

- 4 potatoes
- 1 clove garlic
- 1/4 cup butter
- 1/4 cup milk or 15% cream
- 1 pinch salt and pepper
- 1 pinch parsley

Instructions



PREP: 10M

| COOK: 20M

| READY IN: 30M

1. Peel the potatoes and clean them. Cut the potatoes into pieces (big enough). Put them in a saucepan in water, a little salt. Cook until tender.
2. When the desired cooking is reached, drain the potatoes and let stand on the burner for a few minutes, allowing the remaining water to evaporate, which will give a better texture to the potatoes.
3. Add about 1/4 cup of butter and 1/4 cup of milk. Stir the potatoes until smooth. (Add milk and butter if necessary.)
4. Mince a clove of garlic and mix well with the potatoes.
5. Add salt and pepper to taste.
6. Sprinkle parsley on top.