
Big Martha's Mashed Potatoes



Cooking Time



2 Servings

What we send

- Yukon gold potatoes

What you need

- coarse kosher salt
- freshly ground pepper

Tools

- colander
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving



1. Cook potatoes

Peel and cut **potatoes** into 1½-inch pieces. Place potatoes in a large pot with **1 tablespoon salt** and enough water to cover by 1 inch; bring to a boil. Reduce heat to medium and simmer until potatoes are tender when pierced with a knife, about 15 minutes.



2. Drain potatoes

Drain **potatoes** in a colander, then return to pot over medium heat and cook, stirring frequently, until dry and broken down, 2-3 minutes. Remove from heat.



3. Mash potatoes

Working in batches, press **potatoes** through a ricer into a bowl, or mash directly in pot with a potato masher, until fairly smooth. Cover to keep warm.



4. Heat milk & butter

Combine **milk** and **3½ tablespoons butter** in a small saucepan over medium heat. Cook until butter melts and milk is scalding, but not boiling, 4-6 minutes.



5. Add milk & butter

Stir **hot milk** and **butter** into **potatoes**.



6. Add cream cheese

Cut **cream cheese** into small pieces and stir into **potatoes**. If necessary, reheat over medium to melt the cream cheese. Season with **1½ teaspoons salt** and **a few grinds pepper**. Taste and season with more salt if desired. Transfer to a serving bowl and add **remaining ½ tablespoon butter** and **a few grinds of black pepper** on top. Enjoy!