

Prep Time **20 mins.** Cook Time **20 mins.**

Great  
AMERICAN  
Recipes

## Garlic Mashed Potatoes

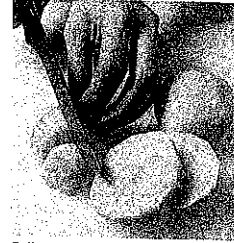


### INGREDIENTS SERVES 4

2¼ lb. russet or Yukon Gold potatoes  
1 whole garlic bulb  
1 tbsp. olive oil  
½ cup sour cream  
2 tbsp. (¼ stick) butter  
⅛ tsp. salt  
⅛ tsp. black pepper  
fresh chives

### EASY STEP-BY-STEP

**1** Preheat oven to 375°F. Peel potatoes and cut into even-size pieces. Place in a large pot of lightly salted water. Bring to a boil, then reduce heat and simmer until cooked through, about 20 minutes.



STEP 1

**2** Meanwhile, separate garlic cloves, but do not peel them. Place in a bowl, add olive oil and toss to coat. Place on a baking sheet and roast in oven until softened, about 10 minutes. Allow to cool slightly.

**3** Drain potatoes and return to pot. Mash slightly. Add sour cream and butter. Quickly squeeze pulp from garlic cloves into pot. Add salt and black pepper.



STEP 3

**4** Mash potatoes until combined and smooth. Transfer to a serving bowl. Cut chives into small pieces. Sprinkle over mashed potatoes in bowl; serve.



STEP 4

### Serving Suggestion

*This dish is perfect to serve with roast chicken. Add your favorite vegetable side to the menu and you have a complete meal.*

### Nutritional information

Per serving: calories 344, fat 15.8g (sat fat 8g), carbs 46.7g

### GREAT IDEAS

• For extra flavor, stir some finely chopped green onions into the mashed potato mixture in Step 3.

