



Garlic Goat Cheese Mashed Potatoes

WITH CHEF JEN

INGREDIENTS:

3 bulbs of garlic-minced

1 tablespoon olive oil

2 tablespoons butter

6 pounds russet potatoes, peeled and chopped

6 ounces goat cheese

1/2 cup half and half or milk

4 tablespoons salted butter

1/4 teaspoon salt

1/4 teaspoon pepper

freshly snipped chives for topping

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Shea
HOMES



DIRECTIONS:

1. Sauté crushed, sliced, or minced garlic in 1 tablespoon olive oil and 2 tablespoons of butter. When sautéing garlic, keep the heat low and stir the garlic often to prevent it from burning.
2. Add the potatoes to a large pot and fill it with cold water – enough to cover an inch or two above the potatoes. Bring to a boil and boil until the potatoes are fork-tender, about 25 minutes or so (depending on the size of your potato chunks). Once tender, drain the potatoes.
3. Add the potatoes to the bowl of your electric mixer (you can obviously use a hand masher or a hand mixer if desired) fitted with the paddle attachment. Mix for a minute or two until the potatoes start to break down and come together, then add in the goat cheese (I like to leave a chunk out for topping) and garlic cloves. Mix on medium speed until the potatoes are creamy. Reduce the speed to low and mix in the half and half, butter, salt and pepper. Mix for another few minutes until totally creamy and no chunks remain. Taste and season additionally if desired – you may need more salt and pepper!
4. Spoon the potatoes into a bowl and top with the chives and extra piece of goat cheese. Serve immediately.

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