

Creamy Garlic Mashed Potatoes

Indulge in the rich and creamy texture of these garlic mashed potatoes, perfect for a comforting main dish. With just the right amount of seasoning, they make a delightful side or a hearty main course on their own.



Main Dish

30 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 2 medium potatoes
- 1 tablespoon butter
- 1/4 cup heavy cream
- 1 clove garlic, minced
- Salt to taste
- Pepper to taste
- Chives for garnish (optional)

Steps

- 1 Peel and chop the potatoes into even chunks.
- 2 Boil the potatoes in salted water until tender, about 15-20 minutes.
- 3 In a small saucepan, melt the butter over medium heat and add the minced garlic. Sauté for 1-2 minutes until fragrant.
- 4 Drain the potatoes and return them to the pot. Mash them using a potato masher.
- 5 Stir in the sautéed garlic, heavy cream, salt, and pepper until smooth and creamy.
- 6 Serve hot, garnished with chopped chives if desired.