

Creamy Garlic Mashed Potatoes

Indulge in a comforting dish of creamy garlic mashed potatoes, perfect as a main dish or a side. This recipe elevates simple potatoes with the rich flavors of garlic and butter, making it a delightful choice for any meal.



Main Dish

25 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 2 medium potatoes
- 1 clove of garlic
- 2 tablespoons butter
- 1/4 cup milk
- Salt and pepper to taste
- Chives for garnish (optional)

Steps

- 1 Peel and chop the potatoes into even pieces.
- 2 Boil the potatoes in salted water until fork-tender, about 15 minutes.
- 3 In the last 5 minutes of boiling, add the whole garlic clove to the pot.
- 4 Drain the potatoes and garlic, then return them to the pot.
- 5 Add butter and milk to the potatoes, and mash until smooth and creamy.
- 6 Season with salt and pepper to taste.
- 7 Serve warm, garnished with chopped chives if desired.