

# Creamy Mashed Potatoes

A simple yet delicious recipe for creamy mashed potatoes made with just a few basic ingredients. Perfect as a side dish for any meal, these mashed potatoes are buttery and comforting.


**25 min**

Total time

**easy**

Difficulty

**210**

kcal / serving

## Ingredients

- 2 medium potatoes
- 1 tablespoon unsalted butter
- Salt to taste
- Water for boiling

## Steps

- 1 Peel and chop the potatoes into even chunks.
- 2 Place the chopped potatoes in a pot and cover with cold water.
- 3 Add a pinch of salt to the water and bring to a boil over medium-high heat.
- 4 Once boiling, reduce to a simmer and cook for 15-20 minutes, or until the potatoes are tender when pierced with a fork.
- 5 Drain the potatoes and return them to the pot.
- 6 Add the butter and a pinch of salt.
- 7 Mash the potatoes with a potato masher until smooth and creamy.
- 8 Adjust seasoning if necessary and serve warm.