

HOLIDAY COOKING DEMO SERIES

Cheesy Garlic Mashed Potatoes



These cheesy garlic mashed potatoes are the perfect easy to prepare vegan side dish. They are 100% dairy free, but still have a creamy texture and lots of delicious flavor thanks to being whipped with vegan mozzarella shreds and rich vegan butter.

Ready in **20 minutes**

Serves **6-8 people**

Special Tools

- Hand mixer (optional)

Ingredients

- 5 large russet potatoes, diced, steamed, and peeled
- 1 1/4 cup unsweetened almond milk, or plant milk of choice
- 2 Tbsp vegan butter
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 heaping tsp dried parsley
- 1 tsp sea salt
- 1/3 cup vegan mozzarella shreds, or shredded vegan cheese of choice

Preparation

1. Add steamed potatoes to a large mixing bowl with 1/2 cup almond milk and all of the vegan butter and mash with a potato masher until mostly smooth.
2. To get them extra fluffy, blend with a hand mixer for about a minute. Add all remaining ingredients and continue to blend for another minute, or stir with a mixing spoon until smooth and creamy.
3. Return to a large sauce pan and cook over medium low flame until evenly heated through, stirring occasionally. Serve right away. Pairs perfectly with our creamy mushroom gravy.



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