

Ultimate Creamy Mashed Potatoes for 4



What?

Oven roasted garlic cloves : per taste
Potatoes (any kind) : ½ lb
Oatmilk (warmed) : 1 cup
Vegan butter (melted) : ½ cup
Salt, dried herbs, pepper

How?

1. Boil potatoes in salted water till almost tender but not mushy
2. Remove from water and let cool on a plate for 10 mins
3. Peel when cool enough to handle. Do not cool too long as potatoes are easier to mash when still warm.
4. Add ½ tsp salt to melted butter, mix and add to potatoes
5. Mash the potatoes stirring in warmed Oatmilk a little bit at a time until desired creaminess is reached
6. Mash the oven roasted garlic and add to the potatoes
7. Continue mashing, adding Oatmilk as needed, very little at a time
8. Transfer to serving bowl, sprinkle with dried herbs (basil, dill etc)

Roasting Garlic:

1. Pre heat oven to 400F
2. Mix in olive oil into garlic cloves
3. Wrap in a piece of foil, bake for 30 mins