



Classic Mashed Potatoes

Time to prepare

35 minutes

Servings

6

Ingredients

- 2 1/2 lbs. russet or gold potatoes
- 4 tablespoons butter
- 4 oz cream cheese
- 2-4 tablespoons cream or milk
- salt and pepper

Directions

1. Bring a large pot of water to a boil while you peel and chop the potatoes.
2. Peel the potatoes (or leave the skins on for a chunkier texture!) and chop into cubes. The smaller you chop them the faster they will cook!

3. Once the water is boiling, add the potatoes to the pot and cook until the potatoes are tender when pierced with a fork, 15-20 minutes.
4. Turn off the heat and drain the potatoes well. Add the potatoes back to the pot.
5. Add the cream cheese and butter and start mashing with a potato masher or a hand mixer. If the mixture is too stiff add the cream or milk, 2 tablespoons at a time, until the desired consistency is reached.
6. Add salt and pepper to taste, then serve hot!