

Ultra Creamy Mashed Potatoes



Contain:  

Spiciness:    NONE

Serves: 



Prep Time : 15mins

Cooking Time : 20mins



Ingredients :

- 5 Russet potatoes, peeled and cut into 1" (2.5 cm) pieces (about 10 cups chopped)
- 2 ½ tbsp (75 mL) Soy Asahi Instant Sauce Cheddar Flavor (mix with 225 mL hot water and stir well)
- ¾ cup (175 mL) whipping cream
- 2 tbsp (30 mL) butter
- Generous dash black pepper, ground
- 2 tbsp (30 mL) chives, chopped (optional)

Instructions :

1. Cook potatoes in a large saucepan of salted, boiling water until fork tender. Drain well. Set aside for 10 minutes to cool slightly. Mash until a desired consistency is achieved.
2. Return empty pan to heat set over medium heat. Add cheddar cheese sauce and whipping cream. Cook, stirring, until simmering. Fold in mashed potatoes until just combined. Stir in butter and pepper.

Tips :

1. Cook potatoes with Soy Asahi Grill Brown Sauce for extra flavour and aroma.
2. For a truly decadent side dish, add 3 slices of bacon, cooked and crumbled to the purée.



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