

Dairy Free Mashed Potatoes

Ingredients

5lb bag of potatoes (starchy potatoes, I use russets)

1/4 cup dairy-free cream cheese

1/4 cup dairy-free butter

1/4 cup dairy-free milk

2 Tablespoons minced garlic

2 Teaspoons onion powder

1. Peel the potatoes and put them in a large pot of boiling water
2. Boil until a fork goes through the potato without any resistance
3. Strain potatoes and transfer them into a mixing bowl
4. I put the potatoes through a ricer at this point, so the potatoes are really smooth. If you don't have one, you can just skip this step.
5. Add the rest of the ingredients and combine with your hand-mixer
6. Add additional coconut milk until the potatoes are at your preferred consistency
7. Option #1- transfer into an oven-safe dish, top with dairy-free shredded cheese, and pop under the broiler until golden brown
8. Option #2- top with chopped parsley, green onion, etc.