

# Mashed Russet Potatoes

*Servings: 5 | Prep/cook time: 30 minutes*

## **Ingredients:**

4 large Russet potatoes, chunked  
4 garlic cloves, peeled and halved  
½ cup low-fat sour cream  
½ cup low sodium vegetable broth  
2 tbsp. butter  
Salt and pepper to taste



## **Directions:**

1. Add potatoes and garlic to large pot of boiling water.
2. Cover and cook about 15 minutes, until potatoes are tender.
3. Drain and return potatoes and garlic to pan.
4. Add sour cream, vegetable broth and butter.
5. Using electric mixer, mash potatoes until smooth.
6. Top with salt and pepper.

