



Instant Pot Mashed Potatoes

Category: Side

Serves: 12-14

Prep Time: 10 minutes

Cook Time: 20 Minutes

Equipment: Instant Pot (min 6 qt) and hand mixer

Written by: Neighbor (Danny)

Notes:

- You do not need to cube your potatoes with this method the same way as you would if you were to boil them (see video)

Grocery List:

- 5 lbs of russet potatoes (AKA Idaho potatoes)
- 1 block of cream cheese (8oz)
- 1 stick of unsalted butter (4oz)
- 5 clove size squeezes of garlic paste
- salt and pepper (to taste)
- dried chives (about 2 tbsp)
- dried parsley (about 2 tbsp)

Directions:

1. Peel potatoes and then slice them.
2. Place in Instant Pot and cover with water - making sure to cover the potatoes but not going over the "PC Max" line.
3. Set to normal pressure for 8 minutes, keeping in mind that it will take 8-10 minutes to come to pressure.
4. After 8 minutes of pressure, cooking do a manual release.
5. Drain water from potatoes and return to pot, at this point you can place Instant Pot on "keep warm."
6. Add cheese, butter, salt and pepper, chives, and parsley to the pot with potatoes
7. Using a hand mixer, mix all the ingredients together until smooth and creamy.

Until next time,
be well - Neighbor

Watch the video here:

