**Fall Harvest Mashed Potatoes**



**Program:** Consumer

**Short Description:** a vegan, gluten-free, fall flavored side dish delight!

**Long Description**: creamy yellow mashed potatoes with roasted garlic and butternut squash, drizzled with extra virgin olive oil and topped with chives.

**Servings/portion size:** 8

**Preparation Time:** 20 minutes

**Cooking Time:** 30 minutes

**Total Time:** 50 minutes

**Potato Type:** Yellow Potatoes

**Course:** Breakfast, Brunch, Lunch, Dinner, Side Dish

**Ingredients:**

* 2 lbs. (1530 g) Yellow Potatoes
* 1 cup (236 ml) Vegetable Stock
* 1 cup (236 ml) Vegan Butternut Squash Soup
* 10 each (30 g) Garlic Cloves, Whole (Roasted)
* 1 tsp (1 g) Sage, Rubbed
* ½ tbsp (9 g) Salt
* ½ tbsp (7 g) Black Pepper, Ground
* 1 tsp (1 g) Thyme Leaves
* As needed Extra Virgin Olive Oil (Garnish)

**Preparation:**

1. Gather all ingredients and equipment needed.
2. In a frying pan or skillet, on low medium heat, add oil and garlic cloves and slowly cook until soft and comes to a translucent light golden-brown color.
3. Rinse and peel yellow potatoes, then cut into small cubes, and place in a large pot and fill with enough water to cover potatoes. Then turn on to high heat and bring to a boil, then reduce heat to a simmer and cook potatoes for 30 minutes or until they are fork tender. Drain water and shake off excess liquids. And then place potatoes in a bowl, add roasted garlic then using a food mill, hand/stand mixer or a fork, mash potatoes until smooth or desired consistency.
4. While waiting for potatoes to cook, in a pot add vegetable stock and vegan butternut squash soup and stir until combined and gently heat to a simmer. Then slightly cool and set aside.
5. Add liquids, roasted garlic, rubbed sage, salt, and black pepper to mashed potatoes and fold together until smooth and creamy.
6. To serve, place mashed potatoes in a serving dish or platter, drizzle olive oil and garnish with thyme leaves.



Vitamin C: 32.70 mg