



Cheryl's Creamy Whipped Potatoes



Light, fluffy and creamy potatoes whipped with butter, milk and herbs.

INGREDIENTS

- ♥ 2 lbs Russet or Yukon Gold potatoes, peeled and cubed
- ♥ 1/2 cup (1 stick) unsalted butter, softened
- ♥ 3/4 cup whole milk (warm)
- ♥ 1/3 cup heavy cream (optional for extra richness)
- ♥ 1 tsp salt (or to taste)
- ♥ 1/2 tsp black pepper
- ♥ 1 tsp garlic powder (or 2 cloves minced garlic)
- ♥ 1 tsp dried parsley
- ♥ 1 tsp dried chives
- ♥ 1/2 tsp dried thyme
- ♥ 1/2 tsp dried rosemary (crushed)

HERB BENEFITS

- ♥ Parsley – Supports digestion and adds fresh flavor.
- ♥ Thyme – Adds warmth and aids digestion.
- ♥ Rosemary – Provides antioxidants and earthy aroma.



TIPS & VARIATIONS

- ♥ For extra richness, use all cream instead of milk.
- ♥ Add roasted garlic for a deeper flavor.
- ♥ Top with extra butter and fresh herbs before serving.

PERFECT PAIRINGS



Roasted Chicken



Grilled Steak



Baked Salmon



Savory Gravy

INSTRUCTIONS

- 1 Place cubed potatoes in a large pot and cover with cold water.
- 2 Add 1 tsp salt and bring to a boil. Cook 15–20 minutes or until potatoes are fork-tender.
- 3 Drain potatoes well and return to the pot. Let sit for 2–3 minutes to steam dry.
- 4 Add butter and mash until melted and smooth.
- 5 Gradually add warm milk and cream while whipping with a masher or hand mixer until light and creamy.
- 6 Stir in all herbs, garlic powder, salt and pepper. Whip again until fluffy.
- 7 Taste and adjust seasoning as needed.
- 8 Serve warm and enjoy!



DOWNLOAD
THIS RECIPE

Print • Save • Share



Scan to
visit my
website!

EVERYTHING HERBAL
by Cheryl Jabz
HERBS • RECIPES • DIY • LIFESTYLE



www.EverythingHerbalbyCherylJabz.com



Made with herbs, love & inspiration from my kitchen to yours.

For educational and inspirational use only. Not intended to diagnose, treat, cure, or prevent any disease.

