## Eat Smart • Move More

## **Garlic Mashed Potatoes**

Prep Time: 10 minutes Total Time: 30 minutes

Ingredients

8 potatoes, chopped

1/4 cup light sour cream 4 garlic cloves, minced

<sup>1</sup>/<sub>3</sub> cup 1% milk

<sup>1</sup>/<sub>2</sub> teaspoon salt



## Directions



1/8 teaspoon ground black pepper

1. Place potatoes in a stockpot. Add enough water to cover.



2. Cover and bring to a boil until potatoes are tender, about 10-15 minutes.



3. Drain and transfer potatoes to a mixing bowl. Add remaining ingredients.



4. Mash until desired texture is achieved. Enjoy!

(Recipe adapted from: https://www.tastefulselections.com.)



**Nutrition Facts** 

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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