

Cheesy Garlic Mashed Potatoes

Ingredients

- 2 lbs or 3 large potatoes, scrubbed, peeled and diced large
- 4 cloves garlic
- 1/4 cup extra virgin olive oil
- 1/2 cup milk of your choice
- 1/4 cup cream cheese OR a couple of wedges of laughing cow cheese
- 1/3 cup grated Romano cheese (or can use Parmesan cheese for substitute)
- 1 teaspoon fresh cracked black pepper
- 2 tablespoons chopped chives
- salt (optional and according to taste - I tend to use less salt than most people)

Directions

In a medium size saucepan, put diced potatoes, peeled garlic cloves and water and bring to a boil. Once the water boils, cook potatoes until tender. They should sort of fall apart when pierced with a fork. Drain the water from the saucepan of cooked potatoes and garlic. While still piping hot, mash the potatoes and garlic, either leave some bits unmashed (for texture) or mash until smooth. Add the extra virgin olive oil, cream cheese and milk and continue to mash/mix. Mix in the grated Romano Cheese and season with pepper and salt (optional and according to taste).

Fold-in the chopped chives. And serve hot or warm, with or without gravy.

*Other cheeses and herbs can be added/substituted according to your preference!

Serves 3-4



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