



Tarragon / Garlic Mashed Potatoes

INGREDIENTS:

- Idaho potatoes 4-5 potatoes
- Butter 4 tbsl at room temperature
- Heavy cream about 1 cup
- Tarragon 2 tbsl finely chopped
- Garlic 4 cloves
- Salt/ pepper to taste

DIRECTIONS:

1. Boil potatoes and garlic until potatoes are fork tender.
2. When ready, strain and add to a bowl and start the smashing (with potato masher or back of fork).
3. Heat up cream to a low simmer and add to potatoes along with butter and tarragon.
4. Season with salt and pepper and enjoy!

**COOKING
SKILLS
ACADEMY**