

# Roasted Potatoes and Vegetables

## Ingredients



Potatoes



Milk



Butter

## Instructions

### Prep:

*Prep Time: 5 minutes*

#### Ingredients:

- 2.5 lbs. potatoes, peeled and cubed
- ½ cup milk
- 4 tablespoons butter

#### Garlic Herb Seasoning:

- 1 teaspoon dried parsley
- ½ teaspoon dried oregano
- ½ teaspoon dried basil
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon salt

#### Other Ideas:

- Add a spoonful (or a couple) of sour cream or cream cheese for a creamier and tangy flavor!
- Top the mashed potatoes with fresh herbs such as chopped green onions, parsley, thyme, or rosemary
- Fold in shredded cheese to your mashed potatoes for extra flavor. Parmesan and cheddar pair well with this recipe.

### Cook:

*Cook Time: 15 minutes*

1. Peel and cut the potatoes into 1-inch cubes. Rinse the cubed potatoes in cold water.
2. Place the potatoes in a pot and add enough water to cover the potatoes by one inch. Salt the water generously. Cover the pot and bring it to a boil. Boil the potatoes for about 7-10 minutes, or until they are very tender.
3. Drain the cooked potatoes then set aside.
4. In the same pot, add the butter, milk, and any additional seasonings and cook over low heat. Stir until the butter has melted and the milk is hot.
5. Add the potatoes back to the pot with the butter and milk. Turn off heat and begin to mash the potatoes in with the butter and milk mixture until they are mashed to your liking.
6. Salt and pepper to taste.
7. Serve and Enjoy!

#### Tips:

- If you don't have a potato masher, use a large fork instead! If using a fork, you might want to cook the potatoes a little bit longer than normal so that they are softer and easier to mash. You can also use a whisk instead!

