



Roasted Garlic Mashed Potatoes

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4-6 People	15 MIN	25 MIN		10

Roasted garlic mashed potatoes are a creamy and comforting side dish infused with the rich, sweet flavor of roasted garlic. The soft, caramelized garlic blends perfectly into the potatoes, creating a smooth and flavorful texture. This easy recipe is perfect for holiday meals, family dinners, or anytime you want a comforting and delicious side dish. It pairs well with a variety of main courses and adds a gourmet touch to simple meals.

Ingredients

- 2 pounds potatoes (Yukon Gold or Russet), peeled and chopped
- 1 roasted garlic bulb
- 4 tablespoons butter
- ½ cup milk or cream
- Salt and pepper to taste
- Optional: fresh parsley for garnish

Recipe Summary

- Prep Time: 15 minutes
- Cook Time: 25 minutes
- Total Time: 40 minutes
- Servings: 4-6
- Course: Side Dish
- Cuisine: American

Cooking Method

Instructions

1. Bring a large pot of salted water to a boil.
2. Add chopped potatoes and cook for **15-20 minutes** until tender.
3. Drain and return potatoes to the pot.
4. Squeeze roasted garlic into the potatoes.
5. Add butter and mash until smooth.
6. Pour in milk or cream and mix until creamy.
7. Season with salt and pepper.
8. Garnish with parsley and serve warm.

Cooking Tips

- Use Yukon Gold for creamier texture
- Warm the milk before adding for smoother consistency
- Avoid over-mashing to prevent gumminess

Variations

- Add cheese for cheesy mashed potatoes
- Use olive oil instead of butter for a lighter version
- Add herbs like rosemary or chives
- Mix in sour cream for extra creaminess

What to Serve with Roasted Garlic Mashed Potatoes

- Roasted chicken
- Steak or beef
- Grilled vegetables
- Holiday meals

Storage

Store in an airtight container in the refrigerator for up to **3-4 days**.

Reheating

Reheat gently on the stove or microwave, adding a little milk if needed.

Frequently Asked Questions

Can I make mashed potatoes ahead of time?

Yes, reheat before serving.

What potatoes are best?

Yukon Gold or Russet work best.

Why are my mashed potatoes sticky?

Over-mixing can cause this.

Recipe Author

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