



Garlic Mashed Potatoes

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	10 MIN	20 MIN		10

Garlic mashed potatoes are a creamy and comforting side dish made with soft potatoes and rich garlic flavor. They are smooth, fluffy, and perfect for pairing with a wide variety of meals. This easy recipe is a classic favorite for both everyday dinners and special occasions. The garlic adds depth and richness, making simple mashed potatoes even more delicious.

Ingredients

- 3-4 potatoes, peeled and chopped
- 4 garlic cloves
- 2 tablespoons butter
- ½ cup milk or cream
- Salt and pepper to taste
- Optional: parsley

Recipe Summary

- Prep Time: 10 minutes

- Cook Time: 20 minutes
- Total Time: 30 minutes
- Servings: 4
- Course: Side Dish
- Cuisine: International

Cooking Method

Instructions

1. Place potatoes and garlic in a pot and cover with water.
2. Bring to a boil and cook for **15-20 minutes** until tender.
3. Drain well.
4. Mash potatoes and garlic together.
5. Add butter and milk or cream.
6. Mix until smooth and fluffy.
7. Season with salt and pepper.
8. Garnish with parsley and serve warm.

Cooking Tips

- Use warm milk for smoother texture
- Do not overmix to avoid gluey potatoes
- Drain well before mashing

Variations

- Add roasted garlic for deeper flavor
- Add cheese for richness
- Use olive oil for a dairy-free version
- Add herbs like chives

What to Serve with Garlic Mashed Potatoes

- Garlic roast chicken
- Steak
- Pork chops
- Roasted vegetables

Storage

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

Reheating

Reheat with a splash of milk to restore creaminess.

Frequently Asked Questions

Why are my mashed potatoes gluey?

Overmixing can cause this.

Can I make them ahead of time?

Yes, reheat before serving.

What potatoes are best?

Yukon Gold or Russet work best.

Recipe Author

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