



SOUR CREAM AND CHIVE MASHED POTATOES

8 MEDIUM YELLOW OR WHITE POTATOES
1 CUP VEGAN SOUR CREAM, TOFU-TI IS GOOD
½ CUP VEGAN CREAM, SILK CREAMER IS GOOD
2 T. VEGAN BUTTER
1 T. GARLIC POWDER
FRESH CHIVES, A PALMFUL FINELY CHOPPED
SALT AND PEPPER TO TASTE

CUT POTATOES INTO SMALL CUBES AND BRING TO BOIL IN LARGE POT OF WATER. BOIL FOR 15-20 MINUTES, UNTIL FORK SLIDES EASILY INTO POTATOS. REMOVE FROM HEAT AND DRAIN.

MASH POTATOES WHILE WARM, LEAVING A BIT CHUNKY FOR TEXTURE. ADD BUTTER AND SOUR CREAM AND MASH IN THOROUGHLY. ADD VEGAN CREAM AND MIX IN. ADD GARLIC POWDER, SALT AND PEPPER. FOLD IN CHOPPED CHIVES. (SERVES 4-6)

WWW.RHYMESWITHVEGAN.COM