

smashed potatoes with chives

5-6 large russet potatoes
3 cloves garlic, chopped
2-3 tbsp. vegan butter
fresh chives
½ cup soy creamer
salt and pepper
½ to 1 cup vegan sour cream
garlic powder
scallions

rhymes with vegan

peel and chop potatoes into small cubes. place into boiling water and cook until easily pierced with a fork. drain.

add vegan butter and soy creamer, and mash until smooth. add garlic powder, salt, and pepper to taste. add sour cream until desired texture is achieved. fold in chopped chives. garnish with finely chopped white scallion pieces.