

Broccoli-Cheese Mashed Potatoes

Recipe By *Sina Mizrahi*



Cooking and Prep:  50
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Serves:  8

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Passover, Nine

Days

Diet: Sugar Free, Vegetarian,

Gluten Free

Source: Relish by Binah

Magazine

Ingredients (7)

Main ingredients

- 3 pounds (6-8 medium) russet or Idaho potatoes
- 2 cups frozen broccoli, rinsed and diced
- 1 cup shredded cheddar cheese or 10 slices American cheese, cut into matchsticks
- 1 stick (1/2 cup) butter

1 cup milk

Kosher or Tuscanini Sea Salt

ground Gefen Black Pepper

Start Cooking

For the potatoes

1. Place the well-scrubbed potatoes in a large dairy pot and fill with cold water to 1 inch above the potatoes. Bring to a boil and stir in 1 tablespoon of salt.
2. Cook uncovered for 30 to 40 minutes. Add the broccoli and cook for an additional 5 to 10 minutes, or until a knife pierces through the potatoes.
3. Drain the potatoes and broccoli in a colander and peel the potatoes. Return the potatoes and broccoli to the pot and mash them using a masher.
4. Stir in the cheese, butter, and milk, and whisk until melted. Season with salt and pepper to taste. Serve warm.