

Chipotle Mashed Potatoes

Recipe By *Sina Mizrahi*



Cooking and Prep:  55
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Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Nine
Days

Diet: Gluten Free, No Refined
Sugar, Vegetarian, Vegan,
Pescetarian

Source: Relish by Binah
Magazine

Ingredients (10)

Main ingredients

- 3 pounds (6-8 medium) russet or Idaho potatoes
- 4 tablespoons coconut oil
- 1/2 cup pareve milk (**Gefen Soy**, almond, or coconut)

- 1 chile from a can of chipotles in adobo sauce, chopped
 - 2 tablespoons adobo sauce from the can, for extra spiciness (optional)
 - 4 scallions, thinly sliced
 - Haddar Kosher Salt**
 - ground **Gefen Black Pepper**
 - 1 dried chili pepper, sliced, as a garnish
 - cilantro, as a garnish
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Start Cooking

For the Potatoes

1. Place the well-scrubbed potatoes in a large pot and fill with cold water to 1 inch above the potatoes. Bring to a boil and stir in 1 tablespoon of salt. Cook uncovered for 30 to 45 minutes, or until a knife pierces through the potatoes.
2. Drain the potatoes in a colander and peel. Return to the pot and mash them using a ricer, food mill, or masher.
3. Stir in the coconut oil and pareve milk until incorporated. Mix in the chile, adobo sauce, scallions, and salt and pepper to taste. Garnish with sliced dried chili pepper and cilantro. Serve warm.