

# Walnut-Parmesan Mashed Potatoes

Recipe By *Sina Mizrahi*



Cooking and Prep:  1  
h 35 m

Serves:  8

Contains:  

Preference: Dairy

Difficulty: Medium

Occasion: Passover, Shavuot

Diet: Gluten Free, Sugar Free,

Vegetarian

Source: Relish by Binah

Magazine

## Ingredients (9)

### Main ingredients

- 3 pounds (6-8 medium) Yukon Gold potatoes
- 2 tablespoons **Gefen Olive Oil**
- 1 large onion, halved and thinly sliced
- 1 cup milk

- 1 stick (1/2 cup) butter
  - 1/4 cup Parmesan cheese
  - 1/2 cup finely chopped walnuts
  - 1 tablespoon salt, plus more to taste
  - pepper, to taste
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## Start Cooking

### For the Mashed 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. Cook uncovered for 30 to 45 minutes, or until a knife pierces through the potatoes.
2. Meanwhile, heat the olive oil in a skillet over medium heat. Cook the onions until caramelized, approximately 20 minutes, stirring frequently.
3. Drain the potatoes in a colander and peel. Return the potatoes to the pot and mash them using a ricer, food mill, or masher.
4. In a saucepan, heat the butter and milk over medium flame, until the butter melts. Remove from heat and stir to incorporate. Drizzle over the potatoes, whisking continuously. Season with salt and pepper to taste. Mix in the onions and Parmesan cheese. Garnish with walnuts and serve warm.