

# Crispy Mashed Potatoes

Recipe By *Nitra Ladies Auxiliary*



**Cooking and Prep:**  1  
h 20 m

**Serves:**  2

**No Allergens**

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Gluten Free

**Source:** The Heimishe

Kitchen (Nitra Cookbook)

## Ingredients (5)

### Main ingredients

- 1/3 cup oil
- 5-6 potatoes
- 1 tablespoon salt
- 1 teaspoon black pepper
- pinch of paprika for color

## Start Cooking

### Prepare the Potatoes

1. Boil potatoes until soft enough to mash, about 45 minutes.
2. Remove peel; mash the potatoes with salt, pepper and paprika.

#### Tip:

Try to use all same size potatoes so they cook in same amount of time.

### Fry the Potatoes

1. Heat oil in skillet over medium-high heat.
2. Add mashed potatoes, stir until they become crispy, golden brown color.

#### Credit

Styling and Photography by Sarah Husney