

Garlic Mashed Potatoes

Ingredients

6 cloves garlic, peeled
1/4 cup olive oil
7 baking potatoes, peeled and cubed
1/2 cup milk
1/4 cup grated Parmesan cheese
2 Tbsp butter
1/2 tsp salt
1/4 tsp ground black pepper



Directions

Preheat oven to 350 F. Place garlic cloves in a small baking dish. Drizzle with olive oil, cover, and bake for 45 minutes or until golden brown. Bring a large pot of lightly salted water to boil. Add potatoes and cook until tender but firm. Drain and transfer to a large mixing bowl. Place roasted garlic, milk, Parmesan cheese, and butter into the bowl with the potatoes. Season with salt and pepper. Beat to desired consistency with an electric mixer.

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