

Asiago Cheese Mashed Red Potatoes

Ingredients

- Red Potatoes - 680 g - 1.5 lbs
- Asiago Cheese - 160 ml - 2/3 cup
- Heavy Whipping Cream - 120 ml - 1/2 cup
- Black Pepper, ground - 1 ml - 1/4 tsp
- Salt - 1 ml - 1/4 tsp
- Garlic - 4 cloves

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Cube the potatoes.
3. Place the potatoes and garlic in a large saucepan covered with water. Bring to a boil over medium-high heat. Reduce heat, cover and cook for 15-20 minutes or until tender.
4. Drain and transfer to a mixing bowl and mash.
5. Add the Asiago cheese, cream, salt and pepper, mix until desired texture.

<http://redpotatorecipes.org/asiago-cheese-mashed-red-potatoes/>

<http://redpotatorecipes.org/>