

## CREAMY MASHED POTATOES, INFUSED WITH BUTTER, FRESH CHIVES AND PARSLEY



**Serving:** 4

**Cooking Time:** 15 minutes

**Prep Time:** 5 minutes

### INGREDIENTS

- 4 potatoes, skin on

- 50g butter
- 45ml (3 tbsp) fresh chives, snipped
- 30ml (2 tbsp) fresh parsley, finely chopped

## INSTRUCTIONS

Tips: Mash is a great accompaniment for any chicken, fish or beef dishes. Add a little milk for a perfect rich and creamy version

1. In plenty of boiling salted water, cook the potatoes until soft
2. With a potato masher, mash the potatoes until smooth and lump free. Place the pot over low heat and add the butter and stir to cook until the butter has melted, and the mash is creamy. Mix in the herbs and serve