



JERNEJ KITCHEN

MASHED POTATOES AND PEAS

Mashed Potatoes and peas is a simple side dish made with peas, potatoes, butter, and milk. It goes excellent with veggie, fish, or meat main dishes.

SERVES	6	PEOPLE
PREPARATION:	10	MINUTES
COOK:	25	MINUTES
TOTAL TIME:	35	MINUTES

MASHED POTATOES AND PEAS

800 g (1.8 pounds) potato for cooking

300 g (10.5 ounces) frozen peas

60 g (1/2 stick) unsalted butter

80 ml (1/3 cup) milk

TOOLS AND EQUIPEMENT

kitchen knife

pot

sieve

bowl

potato masher

COOK THE POTATOES AND PEAS

Peel the potatoes and cut them into small cubes. Add them to a pot and cover with water. Season with salt and place over high heat. When the potato boils, reduce the heat and simmer for 16 - 18 minutes or until the potato softens. Add the frozen peas and cook for 5 minutes.

SERVE

Drain the peas and potatoes and set aside for 2 - 3 minutes for the potatoes to steam. Using a potato masher, mash the potatoes in a bowl. Add the butter and milk, and mash into a smooth Potato and Peas mash.

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