

Mashed Potatoes with Goat Cheese

Ingredients

- 1 1/2 lb Russet Potatoes (cut into 2-inch chunks)
- 1 c Milk
- 4 oz Goat Cheese (soft)
- 2 Scallions (thinly sliced)
- 0 ds Salt
- 0 ds Ground Black Pepper

Instructions

1. In a large saucepan, combine potatoes, 1 teaspoon salt, and enough cold water to cover by 2 inches. Bring to a boil over medium-high heat; reduce to medium-low, and simmer until tender, but not falling apart, 14 to 16 minutes.
2. Drain and return potatoes to saucepan over medium-low heat; add milk and goat cheese. Mash with a potato masher until smooth and creamy. Season with salt and pepper; fold in scallions, and serve.