

Little Potatoes...

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Basil Pesto Mashed Potatoes

Prep time: 5 minutes
Cook time: 20 minutes
Servings: 4



- 1 1/2 pounds Little Potatoes
- water
- 1 teaspoon salt, plus additional for seasoning, to taste, divided
- 2 1/2 cups fresh basil
- 4 cloves garlic
- 1/3 cup pine nuts
- 1/2 cup Parmesan, grated
- 2/3 cup olive oil
- pepper, to taste
- 1/2 cup milk
- 2 tablespoons butter

Add potatoes to a large pot and cover with water. Add 1 teaspoon salt and bring to a boil for 15 minutes, or until potatoes are tender.

In a food processor, place basil, garlic, pine nuts and Parmesan. Add oil and pulse until mixed then season with salt and pepper, to taste.

In a small saucepot over low heat,

heat milk and butter until butter is melted and milk is steaming.

Once potatoes are cooked, strain and transfer to a medium mixing bowl.

Using a potato masher, smash potatoes with milk and butter mixture then season with salt and pepper, to taste. Stir in pesto mixture.



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