Creamy Mashed Potatoes with Roasted Garlic

Cooking time	20 mins
Preparation time	15 mins
Serves	6

Fluffy mashed potatoes made rich with roasted garlic and a touch of sweet chilli. This isn’t your ordinary mash – it’s the ultimate side dish with a gourmet twist!

Ingredients

- 4 large potatoes, peeled and cubed
- 250 ml chicken stock
- ½ red onion, finely chopped
- 1 handful fresh dill, chopped
- 15 g (1 Tbsp) blue cheese (optional, for rich flavour)
- 15 ml (1 Tbsp) black pepper
- 15 ml (1 Tbsp) salt
- 15 ml (1 Tbsp) salt
- 60 ml (4 Tbsp) Royco® Roasted Garlic Dry Sauce
- 250 ml fresh cream
- 75 ml (5 Tbsp) sweet chilli sauce
- 15 ml (1 Tbsp) crushed garlic
- 1 celery stick, finely chopped (optional)

Recipe developed for Royco by @leyfortskitchen

Vegetarian

This is a vegetarian recipe.

Family Friendly

For a milder mash kids will love, leave out the blue cheese and sweet chilli sauce. Add a little extra cream or a knob of butter for extra flavour.

Cook’s tip

Want extra smooth mash? Use a potato masher or blender, and always mash while the potatoes are hot!

Method

1. Add the cubed potatoes, 250 ml of water and the chicken stock to a medium pot over low heat.
2. Boil until the potatoes are soft – about 15 minutes.
3. Add the chopped red onion, dill and blue cheese. Stir gently.
4. Season with salt and black pepper, then mix in the Royco® Roasted Garlic Dry Sauce.
5. Pour in the fresh cream and stir to combine.
6. Mash everything together until smooth and creamy.
7. Add the sweet chilli sauce and let it simmer for 5 minutes on low-medium heat.
8. Garnish with freshly chopped celery leaves before serving.

Recipe Tags

Side, Dry Sauce, Mashed Potato, Vegetarian

Related Recipes



Creamy Chicken and Pasta Bake

Cooking time

30 mins

Preparation time

20 mins

Macaroni Cheese with Tomato

Cooking time

30 mins

Preparation time

10 mins

Lamb Tray Tagine

Cooking time

180 mins

Preparation time

20 mins

Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

Bolognaise

Cooking time

30 mins

Preparation time

10 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins

Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins



Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

Source URL: *https://www.royco.co.za/recipes/creamy-mashed-potatoes-roasted-garlic*