



Creamy Mashed Potatoes with Roasted Garlic
RECIPE

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!

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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)

Products used



Roasted Garlic Dry Sauce

[View Product](#)

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. 4.
Season with salt and black pepper, then mix in the Royco® Roasted Garlic Dry Sauce.
5. 5.
Pour in the fresh cream and stir to combine.
6. 6.
Mash everything together until smooth and creamy.
7. 7
Add the sweet chilli sauce and let it simmer for 5 minutes on low-medium heat.
8. 8
Garnish with freshly chopped celery leaves before serving.

Recipe Tags

[Side](#), [Dry Sauce](#), [Mashed Potato](#), [Vegetarian](#)

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30 mins

Preparation time

20 mins

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[Macaroni Cheese with Tomato](#)

Cooking time

30 mins

Preparation time

10 mins

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[Lamb Tray Tagine](#)

Cooking time

180 mins

Preparation time

20 mins

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Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

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Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins

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Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

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Bolognaise

Cooking time

30 mins

Preparation time

10 mins

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Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins

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Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

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Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

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