

Idiot's Kitchen Recipe – Cheesy Chipotle Mashed Potatoes

Recipe from idiotskitchen.com – Adapted from Pati's Mexican Table



Ingredients:

3 pounds small red potatoes
4 Tablespoons butter (½ stick)
4 green onions (scallions), finely chopped
1 chipotle pepper + 1 spoonful of sauce from a can of chipotles in adobo sauce
½ cup milk
4 oz. sharp cheddar cheese, grated (about 1 cup)
Salt & Pepper

Rinse and cut 3 pounds of red potatoes into quarters. Place in a large pot and add water to cover the potatoes by 1 inch. Bring to a boil over high heat and cook until the potatoes are fork tender and soft, about 12-15 minutes.

Drain the potatoes in a colander and set aside.

In the same pot, melt 4 Tablespoons of butter over medium heat. Add 4 finely chopped green onions and sauté until tender but not browned, only about 2 minutes.

Add 1 chopped chipotle pepper and 1 Tablespoon of the adobo sauce from the can. Stir in ½ cup of milk and 4 ounces of shredded sharp cheddar cheese.

Add the drained potatoes and mash with a potato masher. Leave them quite chunky or keep mashing until they are smooth - your preference.

Season to taste with salt & pepper.

Makes 6 servings and is great leftover.