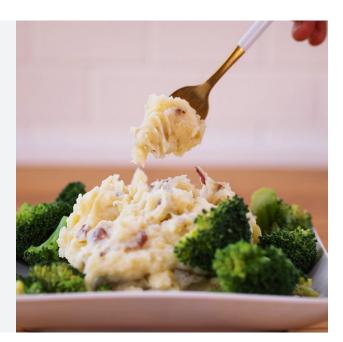
Mashed Potatoes

Try out my favorite recipe for doing mashed potatoes in the Instant Pot! A great holiday recipe too.

Prep: 5 minutes Cook: **30 minutes**

Ready In:**35 minutes**

Servings: 1-2



Ingredients

- 2 lb red potatoes, washed
- 1 cup unsweetened soy milk (or other plant milk)
- 2 tsp garlic powder

1 tsp salt

1/2 of a lemon, juiced

Instructions

Chop your potatoes into cubes. Add 1 cup of water to your pressure cooker..

Insert a steamer tray to the cooker and add the cubed potatoes to it. Set the cook time to 12 minutes on high pressure. Let the steam naturally release for 15 minutes.

Take your soy milk and add the garlic powder, salt and whisk.

Add your cooked potatoes to a serving bowl. Next slowly add in your soy milk mix while you mash until you get the consistency you want. Add the lemon juice and mix again.

