



# Spinach Mashed Potatoes

**Source:** Celeste

**Serving Size:** 4

**Prep Time:** min

**Cooking Time:** min



**Note:**

## Directions:

- Bring large pot of salted water to boil.
- Add baby spinach and cook **1 minute**.
- Drain well. Squeeze out as much water as possible from spinach.
- Set spinach aside.
- Cook potatoes in large pot of boiling salted water until very tender, about **30 minutes**.
- Drain well. Return potatoes to pot and mash until almost smooth.
- Set pot over low heat, add butter and stir until melted.
- Gradually add milk, mashing until smooth. Add cheese and reserved spinach and stir until cheese melts.
- Thin with more milk if desired. Season to taste with salt and pepper.

## Ingredient List

- 8 ~ 16 ozs, bagged fresh baby spinach
- 2 lbs white skinned potatoes, peeled and cut into 2 inch pieces
- 1/4 cup butter (1/2 stick)
- 1/2 cups (or more) warm whole milk
- 4 oz grated gruyere cheese