



## Garlic Cheddar Mashed Potatoes Serves: 6-8

### Ingredients:

6 russet potatoes, washed, peeled,  
and diced into 1-inch cubes

4 whole cloves garlic, peeled

½ cup half and half

3 tablespoons butter, melted

1 cup shredded cheddar cheese

Kosher salt and fresh black pepper to taste

5 scallions, sliced (optional)

Water

### Directions:

1. Place potatoes and garlic in cooker. Add just enough water to cover potatoes.
2. Close lid and lock.
3. Press “**potatoes**”, set to 10 minutes, and press “**start/stop**”.
4. Once finished, press “**start/stop**” and wait 15-20 minutes for pressure to naturally release.
5. Carefully remove lid and remove pot from cooker; Drain the liquid.
6. Return pot to cooker and mash potatoes.
7. Add butter and half and half and continue to mash until creamy.
8. Fold in cheddar cheese and season with salt and pepper to taste.
9. Once potatoes are warmed through press “**start/stop**” and transfer to serving dish.
10. Garnish with scallions and serve.