

Creamy Dill Mashed Potatoes

INGREDIENTS:

- Approximately 1.5 lbs of golden potatoes
- Handful of fresh chopped dill (about 2 tablespoons)
- About half a cup of sour cream
- 1 Tablespoon of D'Olivo Ultra Premium Extra Virgin Olive Oil
- 2 Tablespoons of D'Olivo Wild Dill Infused Olive Oil
- 1 tsp. of garlic powder
- Sea salt
- Fresh ground pepper
- Extra fresh chopped dill to garnish

DIRECTIONS:

Cut potatoes into large chunks. Boil in water in a medium to large pot until soft enough to pierce with a fork easily. Drain. They should be tender, but relatively firm.

Transfer to a large bowl. Mash with fork or potato masher. Add 1 Tbsp. of D'Olivo Ultra Premium Olive Oil and 2 Tbsp. of D'Olivo Wild Dill Olive Oil, sour cream, garlic powder, and a handful of fresh chopped Dill (a tablespoon or two). Mix together.

Add sea salt and fresh ground pepper to taste.

Transfer to a plate, garnish the top with fresh chopped dill, a drizzle of D'Olivo Ultra Premium Olive Oil and D'Olivo Wild Dill Olive Oil.

Serve with a side of small green beans, as a fun addition, drizzled with D'Olivo Ultra Premium Olive Oil and D'Olivo Wild Dill Olive Oil and seasoned with salt and pepper.

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