



FANIMAL  
RECIPES



# VEGAN MASHED POTATOES

TOTAL TIME: 8 HOURS 15 MIN

- 10 medium cloves garlic, separated from the bulb and peeled
- 3 pounds red potatoes, scrubbed and cut into 2-inch pieces
- 2 tbsp olive oil
- 1/2 tsp salt, additional salt, freshly ground black pepper
- 1/3 c vegetable broth
- 1/3 – 3/4 c Unsweetened almond milk
- 2 tbsp chopped fresh chives and more for topping
- Vegan buttery spread for topping

Photo Credit: Kitchen Treaty

- 1** Place garlic at the bottom of the slow cooker. Add potatoes. Drizzle with olive oil and sprinkle on the salt. Pour the vegetable broth over the top. Cook on high 3-4 hours or low 8 hours, until the potatoes and garlic are tender.
- 2** Mash the potatoes. You can either use a potato masher or a hand mixer.
- 3** Mash the potatoes a bit, then pour in 1/3 cup of the almond milk. Continue mashing and mixing, adding additional almond milk until the potatoes are your desired consistency. Mix in the chives.
- 4** Taste and add additional salt and some pepper, if desired, to taste. Scoop into a bowl and top with more fresh snipped chives and a pat of vegan buttery spread, if desired.

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