

## Garlic Mashed Potatoes with Spinach and Basil

### Ingredients

- 4 lbs yukon gold potatoes peeled and cut into 1 1/2 inch pieces
- 7 TBLS. Garlic EVOO
- 6 TBLS chicken broth
- sea salt & ground pepper to taste
- 16 oz. bag of fresh baby spinach
- 1 c. packed fresh basil leaves

### Preparation

- Boil potatoes in a large stock pot until tender.
- While Potatoes are boiling, heat 1 tablespoon garlic EVOO in a skillet over medium heat. Add spinach and toss 1 minute. Add basil and toss until wilted. Set aside.
- Drain potatoes and return to pot. Add the chicken broth and 6 tablespoons Garlic EVOO. Mash with potato masher until mostly smooth. Add wilted basil and spinach. Add salt and pepper to taste.
- *Serves four*