



THE CREAMIEST VEGAN MASHED POTATOES

Servings **6-8**

Prep **15 min**

Cook **20 min**

Ingredients

1 cup Water

½ cup Cashews

2.5 lbs. Yukon Gold Potatoes

4 cloves Garlic (unpeeled)

1 Shallot (minced)

1 Tbsp. Olive Oil

4 Tbsp. Vegan Butter

¼ tsp. Salt

Directions

- 1** Boil 1 cup of water. Combine with the cashews in a large bowl, and let sit for 30 minutes.
- 2** Bring a large pot of water to a boil. If preferred, peel the potatoes, or leave the skins on. Chop into ½-inch pieces. Carefully drop the potatoes in the boiling water, and boil for about 20 minutes, or until easily pierced with a fork.
- 3** While the potatoes boil, place the garlic cloves in a heavy, dry skillet. Cook on medium-high heat, turning every now and then, for about 15 minutes, until they have brown spots on all sides. Let cool, then remove the skins and trim the ends.
- 4** Peel the shallot and mince finely. Heat the olive oil in a small skillet and add the shallots. Cook, stirring constantly, until golden brown and crispy. Remove from the heat.
- 5** Add the cashews and their soaking water to a blender with the peeled roasted garlic cloves. Blend until smooth, 1-3 minutes depending on your blender. It's best to let the blender stop and cool down every minute or so.
- 6** When the potatoes are done cooking, drain in a colander. Add to the bowl of your stand mixer and fit with the whisk attachment. Alternatively, add to a large, wide bowl and use a potato masher.
- 7** Add the cashew cream, margarine, and salt. Beat for about 5 minutes for slightly lumpy potatoes, and up to 10 minutes for smooth potatoes. Serve topped with the crispy shallots.