

RECIPE : Make Ahead Mashed Potatoes

Slow cooker directions

Step 1: No need to thaw this recipe. Dump contents of gallon freezer bag into slow cooker.

Step 2: Dump contents of the freezer bag into a slow cooker.

Step 3: Cook on high for 3-4 hours.

Step 4: After cooking, mash potatoes and stir in almond milk until the desired texture is reached.

Step 5: Season with salt and pepper to desired taste.

Instant pot directions

Step 1: Dump the contents of the freezer bag into the Instant Pot, add 1/2 cup water.

Step 2: Set to High Pressure for 10 minutes, followed by a quick release.

Step 3: After cooking, dump everything into a large mixing bowl, mash potatoes and stir in almond milk until the desired texture is reached.

Step 4: Season with salt and pepper to desired taste.

Expiration date: _____



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