

WASABI MASHERS

INGREDIENTS

Mashed Potatoes

- 4 lbs. russet potatoes, peeled, cut into 1" pieces
- 1 tbsp. kosher salt for boiling the potatoes

Wasabi Purée

- 1 bunch spinach, washed and tough stems removed
- 1/4 cup (1/2 stick) butter
- 1/2 cup milk or heavy cream
- 2 tbsp. wasabi powder
- 1-1/2 tbsp. kosher salt

PREPARATION

Prep/Cook time: 45 minutes

Makes: Serves 8

Difficulty: Easy

Cook Potatoes: Bring a large pot of salted water to a boil. Add 1 tablespoon of salt. As you peel and cut the potatoes, put them in a large bowl of cold water to prevent oxidation. When all the potatoes have been peeled and cut, drain the potatoes and transfer them to the large stockpot of boiling water. Boil until completely tender, about 20 minutes. **Reserve one cup of the cooking liquid**, then drain. Set aside.

Wasabi Purée: While the potatoes cook, bring 6 cups of water to a boil in a medium saucepan. Add the spinach and blanch for 1 minute then drain. Place spinach in an ice bath to stop the cooking process and to chill the spinach. Squeeze out all of the excess water in the spinach and purée in a blender or food processor until smooth. Set aside.

Heat Milk: Combine the butter, milk, wasabi powder and salt in a small saucepan. Heat until the butter is melted and the powder is dissolved.

Wasabi Purée: Using a food mill or ricer, mash the potatoes into a clean stockpot. Add the wasabi/milk mixture to the potatoes then slowly start adding the spinach purée until potatoes are green in color. You may not need all of the purée. Adjust seasoning with salt to taste.

For kids:

- Eliminate the wasabi.

For leftovers:

- Mold the potatoes into balls, bread them and fry or bake until crunchy.

Simple substitutions:

- Can substitute horseradish for the wasabi or chipotle peppers.

Healthier Options:

- Use milk instead of cream.

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