

Instant Pot Garlic Mashed Potatoes

3 pounds red potatoes, scrubbed clean

6 cloves garlic, peeled

1 cup chicken broth

2 tablespoons butter

1/4 cup half and half

1 teaspoon garlic powder

3/4 teaspoon salt

1/4 teaspoon pepper

Cut the potatoes into fourths. Add the potatoes and garlic to the pot, and pour the chicken broth over the top. Place the lid on the Instant Pot and set to high pressure for 8 minutes. Let naturally release for 5 minutes, then quick release the pressure. Mash the potatoes and garlic with a potato masher to desired level of smoothness. Add the butter, half and half, garlic powder, and salt and pepper, and stir to combine. Add additional half and half as needed to thin out the potatoes. Serve hot.