



RUSTIC MASHED POTATOES WITH LEEK AND PEAS

6 servings

INGREDIENTS:

- 1 kg of potatoes, diced and peeled as needed
- 1 medium leek, only the white part, sliced
- 2 tbsp of butter
- 100 g of frozen peas (2 handfuls)
- 2 PL of sour cream
- 0,5 tsp of whole caraway seeds
- 1 tsp of dried thyme
- salt and pepper to taste
- fresh herbs for garnish

METHOD:

1. Add diced potatoes in a large pot and add enough water to cover them. Add salt, caraway seeds and cook for about 15 minutes. Feel free to peel them or leave the skins on.
2. While the potatoes are cooking, heat the butter in a large pan and add the sliced leek, salt, pepper and thyme into the pan with the leek and cook until the leek is soft. Then add the frozen peas and let them warm up for a few minutes.
3. Drain the cooked potatoes when they are tender and let them drip well. Then add them to the leek mixture in a pan.
4. Add sour cream, salt and pepper to taste. Mix the mixture well and while breaking the pieces of potatoes using a wooden spoon or potato mash. Cook the mixture for a few minutes so that the flavors can blend.
5. Finally, we can garnish with fragrant chopped fresh herbs.