



Corn Mashed Potatoes

Ingredients

- 2 potatoes
- 2 T olive oil
- 2 leeks, minced
- 4 cloves garlic, minced
- 2 ears of corn, kernels removed
- 1/4 cup butter, cubed
- 1/2 cup heavy cream
- 1/2 cup Parmesan cheese

Directions

- Place potatoes in a large pot of cold water and bring to a boil
- Allow to cook for about 20 minutes, until tender then drain
- In a saute pan, add olive oil and saute leeks, corn and garlic until fragrant.
- In a large mixing bowl, add the cooked potatoes, leek mixture, butter and cream.
- Season with salt and pepper, then use an immersion blender to puree.
- Stir in Parmesan cheese.