Ethiopian Mashed Potatoes
From – recipezaar.com

2 1/4 cups potatoes, diced and peeled
1 3/4 cups sweet potatoes, diced and peeled
1 cup frozen whole kernel corn, thawed and drained
3/4 cup light coconut milk
1 Tbsp olive oil
1 Tbsp butter
1 tsp curry powder
1/2 tsp salt
1/4 tsp ground turmeric

• Place potatoes and sweet potatoes in a saucepan; cover with water. Bring to a boil. Reduce heat, and simmer 10 minutes or until almost tender.
• Add corn to pan; cook 5 minutes or until potatoes are tender. Drain well.
• Place potato mixture in a large bowl, and mash with a potato masher.
• Combine coconut milk, oil, and butter in a small saucepan; bring to a boil. Stir milk mixture, curry, salt, and turmeric into potato mixture.

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