



Martha's Cream Cheese Mashed Potatoes

& Brussels with Crispy Shallots & Lemon



30-40min



2 Servings

These sides are perfect for feeding a crowd! The recipe for these spuds comes from Martha Stewart's mother and the not-so-secret ingredient is cream cheese mixed into the potatoes after hot milk and butter are added. Martha's family favorite shares the stage with another star side dish: roasted Brussels sprouts, topped with fried shallots and finished with a squeeze of lemon. (2p serves 6; 4p serves 10)

What we send

- 4 potatoes
- 1 shallot
- 1 lemon
- 1 lb Brussels sprouts
- 3 (1 oz) cream cheese ⁷
- 4 oz pkg thick-cut bacon

What you need

- kosher salt & ground pepper
- ½ cup milk ⁷
- butter ⁷
- neutral oil

Tools

- medium pot
- small saucepan
- rice or potato masher or fork
- microplane or grater
- medium skillet
- rimmed baking sheet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 280kcal, Fat 15g, Carbs 34g, Protein 6g



1. Cook potatoes

Preheat oven to 450°F with a rack in the center.

Peel and cut **potatoes** into 1½-inch pieces. Place in a medium pot with **½ tablespoon salt**. Add **enough water** to cover by 1 inch; bring to a boil over high heat. Reduce heat to medium and simmer until potatoes are tender when pierced with a knife, about 15 minutes.



4. Fry shallots

Thinly slice **shallot** lengthwise. Zest **1½ teaspoons lemon zest**, then cut into wedges.

In a medium skillet, add **shallots** and **enough oil** to just cover. Cook on high until bubbling vigorously; lower to medium and cook until shallots are just golden and bubbles stop forming rapidly, 5-8 minutes.

Use a slotted spoon to transfer to a paper towel-lined plate. Season with **salt**.



2. Heat milk & butter

Drain **potatoes** and return to pot over medium heat. Cook, stirring, until dry and starting to break down, 2-3 minutes. Remove from heat.

Meanwhile, combine **½ cup milk** and **2 tablespoons butter** in a small saucepan over medium heat. Cook, stirring occasionally, until butter melts and milk is just simmering, 3-4 minutes.



5. Cook Brussels sprouts

Trim and halve **Brussels sprouts** (quarter if large). On a rimmed baking sheet, toss Brussels sprouts with **1½ tablespoons of the shallot frying oil**. Season with **salt** and **pepper**. Arrange cut-side down, and roast on center rack until well browned and tender, 20-25 minutes.



3. Mash potatoes

Working in batches, press **potatoes** through a ricer into a bowl (or mash directly in pot with a potato masher or fork until fairly smooth).

Stir **hot milk and butter** into **potatoes**. Stir **all of the cream cheese** into potatoes until incorporated and smooth. Season to taste with **salt** and **pepper**. Cover to keep warm until ready to serve.






6. Finish & serve

Toss **roasted Brussels sprouts** in a bowl with **lemon zest**, a **squeeze of lemon juice**, and **half of the fried shallots**. Drizzle with **shallot oil**, if desired. Top with **remaining shallots**.

Serve **roasted Brussels sprouts** alongside **mashed potatoes**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**