



HOLIDAY SIDE DISHES
SERVES A CROWD

Martha's Cream Cheese Mashed Potatoes

and Green Beans 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: crisp green beans, topped with fried shallots and finished with a squeeze of lemon.

What we send

- 28 oz Yukon gold potatoes
- 3 (1 oz) pkts cream cheese ⁷
- 1 shallot
- 1 lb green beans
- 1 lemon

What you need

- kosher salt & ground pepper
- milk ⁷
- butter ⁷
- neutral oil, such as vegetable

Tools

- medium pot
- colander
- small saucepan
- ricer, potato masher, or fork
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 190kcal, Fat 9g, Carbs 26g, Proteins 4g



1. Cook potatoes

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



4. Prep green beans

Peel and thinly slice **shallot** lengthwise. Trim off stem ends from **green beans**. Cut **lemon** in half.



2. Heat milk & butter

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. Fry shallots

Heat ¼ **inch oil** in a medium skillet over medium until shimmering. Add **shallots** and cook, stirring, until just golden and bubbles stop forming rapidly around shallots, 10-12 minutes. (Do not let shallots darken in oil, or they will taste bitter.) Using a slotted spoon, transfer to a paper towel-lined plate to drain; season with **salt**. Pour off **all but 2 tablespoons oil** from skillet.



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. Cover to keep warm.



6. Cook green beans & serve

Add **green beans** and ¼ **cup water** to skillet; season with **salt** and **pepper**. Bring to a boil over medium-high heat. Cook, tossing frequently, until water evaporates, and beans are crisp-tender, 8-10 minutes. Transfer **beans** to a serving platter and squeeze **lemon halves** over top. Just before serving, top with **shallots**. Serve alongside **Martha's 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**