



## 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. (2-p plan served 6-8; 4-p plan serves 10-12.)



## What we send

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

## What you need

- kosher salt & ground pepper
- ½ cup milk <sup>7</sup>
- butter <sup>7</sup>
- neutral oil

## Tools

- medium pot
- small saucepan
- rice or 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 250kcal, Fat 12g, Carbs 33g, 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 **shallot** and thinly slice lengthwise. Trim 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](https://marleyspoon.com)    **#marthaandmarleyspoon**