Mashed Potatoes With Pickles

Visual Recipe by DAREBEE

© darebee.com

4 potatoes
4 pickles
4 tbsps tahini

LEVEL UP! Add dried dill and sesame seeds.

2 PORTIONS

INSTRUCTIONS

1. Peel and cut the potatoes. Transfer to a cooking pot and cover with plenty of water. Bring water to a boil then lower heat to low. Cover the pot with a lid and set the timer for 30 minutes. They are cooked when tender.

2. Drain the potatoes, add tahini and a dash of water. Season for taste.

3. Mash with a fork or using a hand blender.

4. Transfer mashed potatoes to a plate.

5. Add diced pickles.

6. Sprinkle with sesame seeds and dill.