

CopyCat TGI Fridays Mashed Potatoes in Your Instant Pot

Ingredients

2 Lbs red potatoes washed and unpeeled cut into chunks
1 teaspoon minced garlic
1 teaspoon fresh parsley
 $\frac{1}{4}$ cup of butter
1 cup chicken broth
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 $\frac{1}{3}$ Cup heavy cream
8 oz white cheddar cheese, shredded

Directions

Add potatoes, salt, pepper, and chicken broth to your InstaPot.

Press manual high pressure for 8 minutes.

When you hear the beep, turn off and quick release pressure.

Drain liquid, reserving the liquid for use later.

Set potatoes aside.

Press Saute, add butter, parsley, and garlic. Saute just until garlic is soften.

Turn off saute.

Add potatoes back to the pot.

Add heavy cream and $\frac{1}{4}$ cup of the reserved liquid.

Mash potatoes adding more liquid until you reach the desired consistency.

Stir in cheese and serve.