

The Kitchen at Second Harvest

Olive Oil Mashed Potatoes

try at home recipe

Recipe modified from The American Heart Association





- 2-3 medium potatoes
- 6 cloves of garlic
- 1/4 c extra-virgin olive oil
- 1/2 tsp ground black pepper
- 1/4 tsp salt
- 1 c chopped green onions





Find more recipes, free classes, and ways to get involved!



secondharvestkitchen.org

Directions

- 1. Put the potatoes, garlic, and salt in a large saucepan. Pour in enough water to cover the potatoes. Bring to a boil over high heat. Boil for 15 to 20 minutes, or until the potatoes are soft. Transfer the potatoes and garlic to a colander. Drain well. Return them to the pan.
- 2. Mash the potatoes and garlic together.
- 3. Add the green onions, oil, and pepper, stirring until well combined.



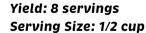
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flip to learn more!





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Featured Food Groups

The benefits of healthy eating add up over time, bite by bite. Small changes matter. Start Simple with MyPlate.

A healthy eating routine is important at every stage of life. It can have positive effects that add up over time. It's important to eat a variety of fruits, vegetables, grains, protein foods, and dairy or fortified alternatives. When deciding what to eat or drink, choose options that are full of nutrients. Make every bite count.





Any **vegetable** or 100% vegetable juice counts as part of the Vegetable Group. Vegetables may be raw or cooked and can be fresh, frozen, canned, or dried. They can be whole, cut-up, or mashed.

Cooking Tips

- Swap olive oil for canola oil or any other vegetable oil you have on hand!
- Leave the skin on your potatoes to save prep-time!

Second Harvest is an equal opportunity provider.



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Nutrition Facts

8 servings per container Serving size	1/2 cup
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Amount Per Serving Calories	130
% !	Daily Value
Total Fat 7g	99
Saturated Fat 1g	59
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 85mg	49
Total Carbohydrate 17g	69
Dietary Fiber 3g	119
Total Sugars 1g	
Includes 0g Added Sugars	09
Protein 2g	49
Vitamin D 0mcg	09
Calcium 0mg	09
Iron 0mg	09
Potassium 0mg	09

Nutrition Facts

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8 servings per container	
Serving size	1/2 cup
Amount Per Serving	100
Calories	130
	% Daily Value
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 85mg	4%
Total Carbohydrate 17g	6%
Dietary Fiber 3g	11%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 2g	4%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2,00 day is used for general nutrition advice.	

