CHAMP POTATOES

Ingredients

- 1 lb Potatoes, cooked and mashed
- 3/4 cup of whole milk (or substitute for your lifestyle)
- 1/4 cup of melted butter (or substitute a plant base)
- 1/4 cup of chopped Scallions
- 1/4 tsp Garlic Powder
- Salt & pepper to taste



Directions

- In sauce pan put milk, butter, and scallions, bring to a boil and allow to simmer for two to three minutes.
- Add the mashed potatoes, garlic powder, and mix together. Allow to simmer for 5 more minutes and season to taste. Enjoy!