



## Naco o Puré de Papas (Colombian-Style Mashed Potatoes)

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



6

CALORIES



317 kcal

SIDE DISH

### Ingredients

- 0.3 cup butter
- 0.5 cup crema de leche
- 2 egg yolks
- 6 servings ground cumin for garnish
- 0.5 cup mozzarella cheese shredded
- 2 pounds potatoes yellow
- 6 servings salt and pepper

6 servings scallion for garnish

0.5 cup milk whole

## Equipment

frying pan

pot

## Directions

Peel and dice potatoes.

Place in a medium pan, add the salt, and cover with water. Bring to a boil over medium-high heat and then reduce heat to medium. Cook until potatoes are tender.

Heat the milk in a pot over medium heat until simmering.

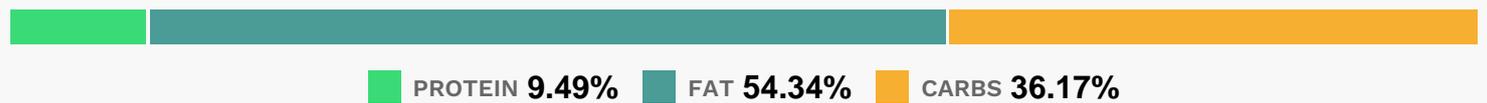
Remove from heat and set aside.

Remove the potatoes from the heat and drain off the water. Mash the potatoes and add the milk, butter, egg yolks and cheese & stir to combine.

Sprinkle with ground cumin and scallions.

Serve warm.

## Nutrition Facts



## Properties

Glycemic Index:39.29, Glycemic Load:19.86, Inflammation Score:-6, Nutrition Score:12.623043516408%

## Flavonoids

Kaempferol: 1.29mg, Kaempferol: 1.29mg, Kaempferol: 1.29mg, Kaempferol: 1.29mg Quercetin: 1.7mg, Quercetin: 1.7mg, Quercetin: 1.7mg, Quercetin: 1.7mg

## Nutrients (% of daily need)

Calories: 316.86kcal (15.84%), Fat: 19.53g (30.04%), Saturated Fat: 11.66g (72.87%), Carbohydrates: 29.24g (9.75%), Net Carbohydrates: 25.65g (9.33%), Sugar: 3.03g (3.37%), Cholesterol: 117.36mg (39.12%), Sodium: 340.8mg (14.82%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.68g (15.35%), Vitamin C: 31.11mg (37.71%), Vitamin B6: 0.5mg (24.91%), Potassium: 736.27mg (21.04%), Phosphorus: 184.14mg (18.41%), Vitamin K: 16.96µg (16.15%),

Vitamin A: 786.01IU (15.72%), Fiber: 3.59g (14.35%), Manganese: 0.28mg (14.09%), Calcium: 127.14mg (12.71%), Iron: 2.16mg (12%), Magnesium: 45.82mg (11.46%), Vitamin B2: 0.18mg (10.77%), Vitamin B1: 0.16mg (10.65%), Folate: 38.62µg (9.66%), Selenium: 6.56µg (9.38%), Copper: 0.19mg (9.26%), Vitamin B3: 1.72mg (8.6%), Vitamin B12: 0.49µg (8.12%), Vitamin B5: 0.78mg (7.81%), Zinc: 1.06mg (7.07%), Vitamin D: 0.9µg (6.02%), Vitamin E: 0.67mg (4.44%)