



## Roasted Garlic Mashed Potatoes

 Vegetarian  Gluten Free

READY IN



70 min.

SERVINGS



8

CALORIES



170 kcal

SIDE DISH

### Ingredients

- 4 tablespoons butter softened
- 1 medium head garlic
- 0.5 cup milk
- 1 tablespoon olive oil
- 2 pounds russet potatoes peeled quartered
- 8 servings salt and pepper to taste

### Equipment

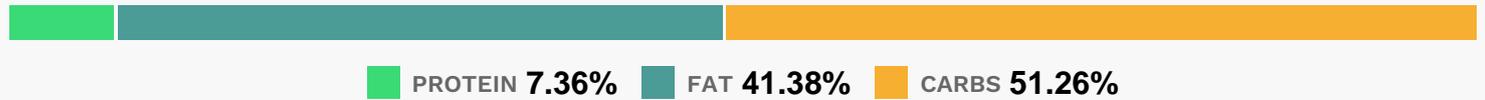
- oven

- pot
- hand mixer
- aluminum foil

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Drizzle garlic with olive oil, then wrap in aluminum foil.
- Bake in preheated oven for 1 hour.
- Bring a large pot of salted water to a boil.
- Add potatoes, and cook until tender, about 15 minutes.
- Drain, cool and chop. Stir in butter, milk, salt and pepper.
- Remove the garlic from the oven, and cut in half. Squeeze the softened cloves into the potatoes. Blend potatoes with an electric mixer until desired consistency is achieved.

## Nutrition Facts



## Properties

Glycemic Index:25.34, Glycemic Load:16.72, Inflammation Score:-3, Nutrition Score:6.0669564941655%

## Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

## Nutrients (% of daily need)

Calories: 169.61kcal (8.48%), Fat: 8.02g (12.34%), Saturated Fat: 4.16g (25.97%), Carbohydrates: 22.37g (7.46%), Net Carbohydrates: 20.82g (7.57%), Sugar: 1.48g (1.64%), Cholesterol: 16.88mg (5.63%), Sodium: 250.89mg (10.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.21g (6.42%), Vitamin B6: 0.44mg (22.21%), Potassium: 511.52mg (14.61%), Manganese: 0.24mg (11.88%), Vitamin C: 7.56mg (9.16%), Phosphorus: 84.81mg (8.48%), Vitamin B1: 0.11mg (7.26%), Magnesium: 28.93mg (7.23%), Copper: 0.13mg (6.38%), Fiber: 1.55g (6.19%), Vitamin B3: 1.22mg (6.09%), Iron: 1.05mg (5.82%), Vitamin B5: 0.43mg (4.27%), Calcium: 41.65mg (4.17%), Folate: 16.19µg (4.05%), Vitamin A: 201.08IU (4.02%), Vitamin B2: 0.06mg (3.81%), Vitamin K: 3.69µg (3.51%), Zinc: 0.44mg (2.93%), Vitamin E: 0.44mg (2.91%), Selenium: 1.31µg (1.87%), Vitamin B12: 0.09µg (1.57%), Vitamin D: 0.17µg (1.12%)