

# Ethiopian Mashed Potatoes

From – *recipezaar.com*

2 1/4 cups potatoes, diced and peeled  
1 3/4 cups sweet potatoes, diced and peeled  
1 cup frozen whole kernel corn, thawed and drained  
3/4 cup light coconut milk  
1 Tbsp olive oil  
1 Tbsp butter  
1 tsp curry powder  
1/2 tsp salt  
1/4 tsp ground turmeric

- Place potatoes and sweet potatoes in a saucepan; cover with water. Bring to a boil. Reduce heat, and simmer 10 minutes or until almost tender.
- Add corn to pan; cook 5 minutes or until potatoes are tender. Drain well.
- Place potato mixture in a large bowl, and mash with a potato masher.
- Combine coconut milk, oil, and butter in a small saucepan; bring to a boil. Stir milk mixture, curry, salt, and turmeric into potato mixture.



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