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Cheesy Broccoli-Potato Mash

Prep Time: 10 mins
Cook Time: 20 mins
Total Time: 30 mins

Ingredients

- 1 pounds potato, yukon gold, cut into wedges
- 3/4 pounds broccoli, crowns, chopped, (about 4 cups)
- 3/4 cup(s) cheese, fontina, shredded
- 1/2 cup(s) milk, fat-free, heated
- 1/2 teaspoon salt
- pepper, black ground, to taste

Preparation

1. Bring 1 inch of water to a boil in a large pot. Place potatoes in a steamer basket and steam for 10 minutes.

2. Place broccoli on top, cover and steam until the potatoes and broccoli are tender, 6 to 8 minutes more.

3. Transfer the broccoli to a large bowl and coarsely mash with a potato masher.

4. Add the potatoes, cheese, milk, salt and pepper and continue mashing to desired consistency. Serve immediately.