

Hatch Chile Mashed Potatoes
With Red and Green Chile

THE FRESH CHILE COMPANY RECIPE



Ingredients:

- 6 large Potatoes
- 2 sticks butter
- 1 Tbsp Parsley flakes
- 1 Tbsp garlic powder (or 1 fresh clove)
- 1 1/2- 2 cups grated asadero cheese (can substitute with Munster)
- 1 tsp Salt or to taste
- 1 tsp Hatch Table Seasoning
- 1/4 cup Chicken broth
- 1/4 to 1 cup Milk as needed for consistency.
- 1/2-1 Jar of Hatch Red/Green Blend Chile Sauce (depending on preference)

Instructions:

- Boil, washed and cubed potatoes.
- Drain and put cheese and butter on hot potatoes.
- Add spices, 1/2 - 1 Jar of Hatch Red/Green Blend Chile Sauce and chicken broth then smash together.
- Add in milk as needed until you get to the desired consistency. Cheesy Mashed Potatoes are best served HOT.