

Method

- 1

Boil the potatoes for 15 mins or until tender.
- 2

Drain, then mash
- 3

Heat the milk and half the butter in the corner of the pan
- 4

Then beat into the mash, along with the wholegrain mustard.
- 5

Gently fry the spring onions in the remaining butter for 2 mins
- 6

When it is soft but still a perky green. Fold into the mash and serve.

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