Computer Generated Recipes

1. 01

**deviled brown sugar potato salad**

deviled brown sugar potato salad, Cook Time = 00:35, Servings = 8

Ingredients:

# baking potatoes, 3.0 unit

# kosher salt, 1.0 teaspoon

# brown sugar, 0.5 cup

# water, 0.33 cup

# butter, 1.0 tablespoon

# salt, 0.25 teaspoon

Instructions:

1. Peel potatoes and Cut into 1 inches cubes.

2. Place potatoes in a pot, and cover with an inch of water. Add about a teaspoon of salt to the water. Bring to a boil, and cook at a low boil for 10 to 15 minutes or until your desired tenderness. Drain, and set cooked potatoes aside to cool.

3. In a heavy skillet, combine brown sugar, water, butter, and salt. Simmer over low heat for 5 minutes.

4. Add the sliced sweet potatoes to the brown sugar mixture. Simmer for 10 minutes, or until well glazed, turning frequently to keep them from scorching.

**2. 02**

Deviled Egg Potato Salad, Cook Time = 00:35, Servings = 8

Ingredients:

# baking potatoes, 3.0 unit

# kosher salt, 1.0 teaspoon

# oil, 1.0 cup

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. Peel potatoes and Cut into 1 inches cubes.

2. Place potatoes in a pot, and cover with an inch of water. Add about a teaspoon of salt to the water. Bring to a boil, and cook at a low boil for 10 to 15 minutes or until your desired tenderness. Drain, and set cooked potatoes aside to cool.

3. Heat about 1/4 inch of oil in a large heavy skillet over medium to high heat. When oil is sizzling hot, place potatoes into the pan in a 1/2 inch thick layer. Cover the whole bottom of the pan, or make separate piles like pancakes. Cook until nicely browned on the bottom, then flip over and brown on the other side. It should take at least 5 minutes per side. If you are cooking them in one big piece, it can be cut into quarters for easier flipping.

4. Remove from pan, and drain on paper towels. Season with salt and pepper and serve immediately.

**3. 03**

deviled sour cream potato salad, Cook Time = 00:35, Servings = 8

Ingredients:

# baking potatoes, 3.0 unit

# kosher salt, 1.0 teaspoon

# sour cream, 0.25 cup

# milk, 2.0 tablespoon

# freshly grated Parmesan cheese, 0.5 cup

# butter, 2.0 tablespoons

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. Peel potatoes and Cut into 1 inches cubes.

2. Place potatoes in a pot, and cover with an inch of water. Add about a teaspoon of salt to the water. Bring to a boil, and cook at a low boil for 10 to 15 minutes or until your desired tenderness. Drain, and set cooked potatoes aside to cool.

3. In a small pan, warm the sour cream and butter. Add it to the potatoes along with the shredded cheese. With a potato masher, potato ricer or a hand mixer, mash/mix until they are well combined. If the potatoes need some extra moisture, add the milk.

4. Taste & adjust seasonings. Because the cheese is salty, you may not need any additional salt, but I always add a pinch of pepper.

**4. 04**

deviled tomatoe potato salad, Cook Time = 00:35, Servings = 8

Ingredients:

# baking potatoes, 3.0 unit

# kosher salt, 1.0 teaspoon

# onion, 1.0 medium

# tomatoe, 2.0 medium

# cumin seeds, 0.5 teaspoon

# ginger and garlic paste, 1.5 teaspoons

# turmeric powder, 0.5 teaspoon

# dry mango powder, 0.5 teaspoon

# red chili powder, 0.25 teaspoon

# garam masala powder, 0.25 teaspoon

# coriander powder, 1.0 teaspoon

# oil, 2.0 teaspoon

# chopped cilantro, 2.0 tablespoon

# salt, 0.0 ""

Instructions:

1. Peel potatoes and Cut into 1 inches cubes.

2. Place potatoes in a pot, and cover with an inch of water. Add about a teaspoon of salt to the water. Bring to a boil, and cook at a low boil for 10 to 15 minutes or until your desired tenderness. Drain, and set cooked potatoes aside to cool.

3. chop onion.

4. chop tomatoes

5. chop cilantro.

6. In the pan heat 1.5 teaspoon of oil on medium heat and add cumin seeds and let them crackle.

7. Add the onions and cook for 2 minutes till translucent.

8. Add the ginger and garlic paste and cook for another 2 minutes or till the raw smell goes away.

9. Add the chopped tomatoes and cook for 2 minutes till they are little soft.

10. Add turmeric powder, red chilli powder, coriander powder and amchur (mango powder).

11. Cover the pan and let the masala cook for 2 to 3 minutes and then add the potatoes and cauliflower to it and mix.

12. Add chopped coriander leaves and give a good mix.

13. Add garam masala and cook the potato and cauliflower on medium to low heat for 5 to 6 minutes.

14. Add salt and cover the pan and cook more additional 6 to 7 minutes on low flame or till the potato and cauliflower are tender but not soggy.

15. Garnish with some more coriander leaves and serve hot with any Indian bread.

**5. 05**

deviled flour potato salad, Cook Time = 00:35, Servings = 8

Ingredients:

# baking potatoes, 3.0 unit

# kosher salt, 1.0 teaspoon

# butter, 3.0 tbsp

# leek, 1.0 unit

# carrots, 3.0 unit

# mushrooms, 0.33 lb

# flour, 3.0 tbsp

# vegetable stock, 1.7 cup

# heavy cream, 0.75 cup

# Gouda cheese, 2.5 oz

Instructions:

1. Peel potatoes and Cut into 1 inches cubes.

2. Place potatoes in a pot, and cover with an inch of water. Add about a teaspoon of salt to the water. Bring to a boil, and cook at a low boil for 10 to 15 minutes or until your desired tenderness. Drain, and set cooked potatoes aside to cool.

3. Slice the leek in half lengthwise and cut into strips.

4. Peel and cube carrots.

5. Slice mushrooms in half

6. Grate cheese

7. Melt 1 tbsp of butter in a saucepan, add leeks, carrots and mushrooms and sauté until soft. Remove from heat. Melt remaining 2 tbsp butter, add flour and cook briefly. Add stock and cream, bring to a boil and simmer for about 5 mins. Season to taste then add vegetables.

8. Open up potatoes and fill with sauce. Sprinkle with cheese and bake for 12 to 15 mins.

**6. 06**

deviled sour cream potato salad, Cook Time = 00:35, Servings = 8

Ingredients:

# baking potatoes, 3.0 unit

# kosher salt, 1.0 teaspoon

# butter, 1.0 tbsp

# all purpose flour, 1.0 tbsp

# garlic cloves, 2.0 unit

# sour cream, 1.0 cup

# vegetable broth, 1.0 cup

# freshly squeezed lemon juice, 0.25 cup

# dill, 0.25 cup

Instructions:

1. Peel potatoes and Cut into 1 inches cubes.

2. Place potatoes in a pot, and cover with an inch of water. Add about a teaspoon of salt to the water. Bring to a boil, and cook at a low boil for 10 to 15 minutes or until your desired tenderness. Drain, and set cooked potatoes aside to cool.

3. Mince garlic cloves.

4. Chop dill.

5. Place a small saucepan over medium heat. Add butter. When melted and bubbling, stir in garlic. Cook for 30 seconds, or until aromatic. Add flour. Cook, whisking constantly, until browned, about 5 to 7 minutes. Pour in broth, followed by sour cream. Add lemon juice. Whisk until nice and smooth. Set aside.

6. Add the sour cream sauce and fresh dill. Stir to combine and serve!

**7. 07**

deviled greens of baby turnips potato salad, Cook Time = 00:35, Servings = 8

Ingredients:

# baking potatoes, 3.0 unit

# kosher salt, 1.0 teaspoon

# greens of baby turnips, 0.0 ""

# kosher salt, 1.0 teaspoon

# thyme, 1.0 teaspoon

# shallot, 1.0 unit

# butter, 0.5 teaspoon

# olive oil, 1.0 teaspoon

# salt, 0.0 to taste

# pepper, 0.0 to taste

Instructions:

1. Peel potatoes and Cut into 1 inches cubes.

2. Place potatoes in a pot, and cover with an inch of water. Add about a teaspoon of salt to the water. Bring to a boil, and cook at a low boil for 10 to 15 minutes or until your desired tenderness. Drain, and set cooked potatoes aside to cool.

3. Chop thyme.

4. Slice shallot thinly.

5. Add 1/2 teaspoon butter and 1 teaspoons olive oil to the pan. Add shallots and sauté for 2 to 3 minutes until slightly tender. Add the greens and cook until just wilted.

6. Add the potatoes to the pan and toss to combine.

7. Season with salt and pepper to taste. Serve.

**8. 10**

glazed sweet potatoes with egg, Cook Time = 00:30, Servings = 4

Ingredients:

# sweet potatoe, 3.0 unit

# egg, 5.0 unit

# mayonnaise, 0.75 cup

# plain greek yogurt, 0.5 cup

# yellow mustard, 2.0 tablespoon

# cayenne pepper, 0.0 ""

# green onions, 4.0 unit

# paprika, 0.0 ""

Instructions:

1. Peel the sweet potatoes and cut them into 0.5 inch to 1 inch thick slices. Place the sweet potato slices in a saucepan and cover with water. Bring to a boil and cook for about 12 minutes, or until just tender.

2. At the same time, place eggs in another pot, and cover with an inch of water. Bring to a boil uncovered, and boil for three minutes. Cover the pot, and turn off heat completely for 10 minutes. Pour off the hot water, and soak the eggs in cold water until cool enough to peel.

3. Peel your cooked eggs, and cut them in half. Drop the yolks into the bowl your finished potato salad will go into.

4. Slice the green onions.

5. Add the mayonnaise, yogurt, mustard, salt, and pepper to the bowl with the egg yolks. Mash together with a fork until smooth. Stir in sliced green onions.

6. Chop egg whites, and add them to the mayonnaise mixture along with the cooked potatoes. Stir to coat. Sprinkle with paprika if desired. Serve immediately, or store in the refrigerator until ready to enjoy.

**9. 12**

Glazed Sweet Potatoes with Brown Sugar, Cook Time = 00:30, Servings = 4

Ingredients:

# sweet potatoe, 3.0 unit

# oil, 1.0 cup

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. Peel the sweet potatoes and cut them into 0.5 inch to 1 inch thick slices. Place the sweet potato slices in a saucepan and cover with water. Bring to a boil and cook for about 12 minutes, or until just tender.

2. Heat about 1/4 inch of oil in a large heavy skillet over medium to high heat. When oil is sizzling hot, place potatoes into the pan in a 1/2 inch thick layer. Cover the whole bottom of the pan, or make separate piles like pancakes. Cook until nicely browned on the bottom, then flip over and brown on the other side. It should take at least 5 minutes per side. If you are cooking them in one big piece, it can be cut into quarters for easier flipping.

3. Remove from pan, and drain on paper towels. Season with salt and pepper and serve immediately.

**10. 13**

glazed sweet potatoes with sour cream, Cook Time = 00:30, Servings = 4

Ingredients:

# sweet potatoe, 3.0 unit

# sour cream, 0.25 cup

# milk, 2.0 tablespoon

# freshly grated Parmesan cheese, 0.5 cup

# butter, 2.0 tablespoons

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. Peel the sweet potatoes and cut them into 0.5 inch to 1 inch thick slices. Place the sweet potato slices in a saucepan and cover with water. Bring to a boil and cook for about 12 minutes, or until just tender.

2. In a small pan, warm the sour cream and butter. Add it to the potatoes along with the shredded cheese. With a potato masher, potato ricer or a hand mixer, mash/mix until they are well combined. If the potatoes need some extra moisture, add the milk.

3. Taste & adjust seasonings. Because the cheese is salty, you may not need any additional salt, but I always add a pinch of pepper.

**11. 14**

glazed sweet potatoes with tomatoe, Cook Time = 00:30, Servings = 4

Ingredients:

# sweet potatoe, 3.0 unit

# onion, 1.0 medium

# tomatoe, 2.0 medium

# cumin seeds, 0.5 teaspoon

# ginger and garlic paste, 1.5 teaspoons

# turmeric powder, 0.5 teaspoon

# dry mango powder, 0.5 teaspoon

# red chili powder, 0.25 teaspoon

# garam masala powder, 0.25 teaspoon

# coriander powder, 1.0 teaspoon

# oil, 2.0 teaspoon

# chopped cilantro, 2.0 tablespoon

# salt, 0.0 ""

Instructions:

1. Peel the sweet potatoes and cut them into 0.5 inch to 1 inch thick slices. Place the sweet potato slices in a saucepan and cover with water. Bring to a boil and cook for about 12 minutes, or until just tender.

2. chop onion.

3. chop tomatoes

4. chop cilantro.

5. In the pan heat 1.5 teaspoon of oil on medium heat and add cumin seeds and let them crackle.

6. Add the onions and cook for 2 minutes till translucent.

7. Add the ginger and garlic paste and cook for another 2 minutes or till the raw smell goes away.

8. Add the chopped tomatoes and cook for 2 minutes till they are little soft.

9. Add turmeric powder, red chilli powder, coriander powder and amchur (mango powder).

10. Cover the pan and let the masala cook for 2 to 3 minutes and then add the potatoes and cauliflower to it and mix.

11. Add chopped coriander leaves and give a good mix.

12. Add garam masala and cook the potato and cauliflower on medium to low heat for 5 to 6 minutes.

13. Add salt and cover the pan and cook more additional 6 to 7 minutes on low flame or till the potato and cauliflower are tender but not soggy.

14. Garnish with some more coriander leaves and serve hot with any Indian bread.

**12. 15**

glazed sweet potatoes with flour, Cook Time = 00:30, Servings = 4

Ingredients:

# sweet potatoe, 3.0 unit

# butter, 3.0 tbsp

# leek, 1.0 unit

# carrots, 3.0 unit

# mushrooms, 0.33 lb

# flour, 3.0 tbsp

# vegetable stock, 1.7 cup

# heavy cream, 0.75 cup

# Gouda cheese, 2.5 oz

Instructions:

1. Peel the sweet potatoes and cut them into 0.5 inch to 1 inch thick slices. Place the sweet potato slices in a saucepan and cover with water. Bring to a boil and cook for about 12 minutes, or until just tender.

2. Slice the leek in half lengthwise and cut into strips.

3. Peel and cube carrots.

4. Slice mushrooms in half

5. Grate cheese

6. Melt 1 tbsp of butter in a saucepan, add leeks, carrots and mushrooms and sauté until soft. Remove from heat. Melt remaining 2 tbsp butter, add flour and cook briefly. Add stock and cream, bring to a boil and simmer for about 5 mins. Season to taste then add vegetables.

7. Open up potatoes and fill with sauce. Sprinkle with cheese and bake for 12 to 15 mins.

**13. 16**

glazed sweet potatoes with sour cream, Cook Time = 00:30, Servings = 4

Ingredients:

# sweet potatoe, 3.0 unit

# butter, 1.0 tbsp

# all purpose flour, 1.0 tbsp

# garlic cloves, 2.0 unit

# sour cream, 1.0 cup

# vegetable broth, 1.0 cup

# freshly squeezed lemon juice, 0.25 cup

# dill, 0.25 cup

Instructions:

1. Peel the sweet potatoes and cut them into 0.5 inch to 1 inch thick slices. Place the sweet potato slices in a saucepan and cover with water. Bring to a boil and cook for about 12 minutes, or until just tender.

2. Mince garlic cloves.

3. Chop dill.

4. Place a small saucepan over medium heat. Add butter. When melted and bubbling, stir in garlic. Cook for 30 seconds, or until aromatic. Add flour. Cook, whisking constantly, until browned, about 5 to 7 minutes. Pour in broth, followed by sour cream. Add lemon juice. Whisk until nice and smooth. Set aside.

5. Add the sour cream sauce and fresh dill. Stir to combine and serve!

**14. 17**

glazed sweet potatoes with greens of baby turnips, Cook Time = 00:30, Servings = 4

Ingredients:

# sweet potatoe, 3.0 unit

# greens of baby turnips, 0.0 ""

# kosher salt, 1.0 teaspoon

# thyme, 1.0 teaspoon

# shallot, 1.0 unit

# butter, 0.5 teaspoon

# olive oil, 1.0 teaspoon

# salt, 0.0 to taste

# pepper, 0.0 to taste

Instructions:

1. Peel the sweet potatoes and cut them into 0.5 inch to 1 inch thick slices. Place the sweet potato slices in a saucepan and cover with water. Bring to a boil and cook for about 12 minutes, or until just tender.

2. Chop thyme.

3. Slice shallot thinly.

4. Add 1/2 teaspoon butter and 1 teaspoons olive oil to the pan. Add shallots and sauté for 2 to 3 minutes until slightly tender. Add the greens and cook until just wilted.

5. Add the potatoes to the pan and toss to combine.

6. Season with salt and pepper to taste. Serve.

**15. 20**

Emily's Famous Hash Browns, Cook Time = 00:35, Servings = 4

Ingredients:

# russet potatoes, 2.0 medium

# onion, 0.5 medium

# all purpose flour, 0.25 cup

# egg, 1.0 unit

# egg, 5.0 unit

# mayonnaise, 0.75 cup

# plain greek yogurt, 0.5 cup

# yellow mustard, 2.0 tablespoon

# cayenne pepper, 0.0 ""

# green onions, 4.0 unit

# paprika, 0.0 ""

Instructions:

1. Shred potato.

2. chop onions

3. Rinse shredded potatoes until water is clear, then drain and squeeze dry. Place shreds in a bowl, and mix in the onion, flour and egg until evenly distributed.

4. At the same time, place eggs in another pot, and cover with an inch of water. Bring to a boil uncovered, and boil for three minutes. Cover the pot, and turn off heat completely for 10 minutes. Pour off the hot water, and soak the eggs in cold water until cool enough to peel.

5. Peel your cooked eggs, and cut them in half. Drop the yolks into the bowl your finished potato salad will go into.

6. Slice the green onions.

7. Add the mayonnaise, yogurt, mustard, salt, and pepper to the bowl with the egg yolks. Mash together with a fork until smooth. Stir in sliced green onions.

8. Chop egg whites, and add them to the mayonnaise mixture along with the cooked potatoes. Stir to coat. Sprinkle with paprika if desired. Serve immediately, or store in the refrigerator until ready to enjoy.

**16. 21**

Emily's Famous Hash Browns, Cook Time = 00:35, Servings = 4

Ingredients:

# russet potatoes, 2.0 medium

# onion, 0.5 medium

# all purpose flour, 0.25 cup

# egg, 1.0 unit

# brown sugar, 0.5 cup

# water, 0.33 cup

# butter, 1.0 tablespoon

# salt, 0.25 teaspoon

Instructions:

1. Shred potato.

2. chop onions

3. Rinse shredded potatoes until water is clear, then drain and squeeze dry. Place shreds in a bowl, and mix in the onion, flour and egg until evenly distributed.

4. In a heavy skillet, combine brown sugar, water, butter, and salt. Simmer over low heat for 5 minutes.

5. Add the sliced sweet potatoes to the brown sugar mixture. Simmer for 10 minutes, or until well glazed, turning frequently to keep them from scorching.

**17. 23**

Emily's Famous Hash Browns, Cook Time = 00:35, Servings = 4

Ingredients:

# russet potatoes, 2.0 medium

# onion, 0.5 medium

# all purpose flour, 0.25 cup

# egg, 1.0 unit

# sour cream, 0.25 cup

# milk, 2.0 tablespoon

# freshly grated Parmesan cheese, 0.5 cup

# butter, 2.0 tablespoons

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. Shred potato.

2. chop onions

3. Rinse shredded potatoes until water is clear, then drain and squeeze dry. Place shreds in a bowl, and mix in the onion, flour and egg until evenly distributed.

4. In a small pan, warm the sour cream and butter. Add it to the potatoes along with the shredded cheese. With a potato masher, potato ricer or a hand mixer, mash/mix until they are well combined. If the potatoes need some extra moisture, add the milk.

5. Taste & adjust seasonings. Because the cheese is salty, you may not need any additional salt, but I always add a pinch of pepper.

**18. 24**

Emily's Famous Hash Browns, Cook Time = 00:35, Servings = 4

Ingredients:

# russet potatoes, 2.0 medium

# onion, 0.5 medium

# all purpose flour, 0.25 cup

# egg, 1.0 unit

# onion, 1.0 medium

# tomatoe, 2.0 medium

# cumin seeds, 0.5 teaspoon

# ginger and garlic paste, 1.5 teaspoons

# turmeric powder, 0.5 teaspoon

# dry mango powder, 0.5 teaspoon

# red chili powder, 0.25 teaspoon

# garam masala powder, 0.25 teaspoon

# coriander powder, 1.0 teaspoon

# oil, 2.0 teaspoon

# chopped cilantro, 2.0 tablespoon

# salt, 0.0 ""

Instructions:

1. Shred potato.

2. chop onions

3. Rinse shredded potatoes until water is clear, then drain and squeeze dry. Place shreds in a bowl, and mix in the onion, flour and egg until evenly distributed.

4. chop onion.

5. chop tomatoes

6. chop cilantro.

7. In the pan heat 1.5 teaspoon of oil on medium heat and add cumin seeds and let them crackle.

8. Add the onions and cook for 2 minutes till translucent.

9. Add the ginger and garlic paste and cook for another 2 minutes or till the raw smell goes away.

10. Add the chopped tomatoes and cook for 2 minutes till they are little soft.

11. Add turmeric powder, red chilli powder, coriander powder and amchur (mango powder).

12. Cover the pan and let the masala cook for 2 to 3 minutes and then add the potatoes and cauliflower to it and mix.

13. Add chopped coriander leaves and give a good mix.

14. Add garam masala and cook the potato and cauliflower on medium to low heat for 5 to 6 minutes.

15. Add salt and cover the pan and cook more additional 6 to 7 minutes on low flame or till the potato and cauliflower are tender but not soggy.

16. Garnish with some more coriander leaves and serve hot with any Indian bread.

**19. 25**

Emily's Famous Hash Browns, Cook Time = 00:35, Servings = 4

Ingredients:

# russet potatoes, 2.0 medium

# onion, 0.5 medium

# all purpose flour, 0.25 cup

# egg, 1.0 unit

# butter, 3.0 tbsp

# leek, 1.0 unit

# carrots, 3.0 unit

# mushrooms, 0.33 lb

# flour, 3.0 tbsp

# vegetable stock, 1.7 cup

# heavy cream, 0.75 cup

# Gouda cheese, 2.5 oz

Instructions:

1. Shred potato.

2. chop onions

3. Rinse shredded potatoes until water is clear, then drain and squeeze dry. Place shreds in a bowl, and mix in the onion, flour and egg until evenly distributed.

4. Slice the leek in half lengthwise and cut into strips.

5. Peel and cube carrots.

6. Slice mushrooms in half

7. Grate cheese

8. Melt 1 tbsp of butter in a saucepan, add leeks, carrots and mushrooms and sauté until soft. Remove from heat. Melt remaining 2 tbsp butter, add flour and cook briefly. Add stock and cream, bring to a boil and simmer for about 5 mins. Season to taste then add vegetables.

9. Open up potatoes and fill with sauce. Sprinkle with cheese and bake for 12 to 15 mins.

**20. 26**

Emily's Famous Hash Browns, Cook Time = 00:35, Servings = 4

Ingredients:

# russet potatoes, 2.0 medium

# onion, 0.5 medium

# all purpose flour, 0.25 cup

# egg, 1.0 unit

# butter, 1.0 tbsp

# all purpose flour, 1.0 tbsp

# garlic cloves, 2.0 unit

# sour cream, 1.0 cup

# vegetable broth, 1.0 cup

# freshly squeezed lemon juice, 0.25 cup

# dill, 0.25 cup

Instructions:

1. Shred potato.

2. chop onions

3. Rinse shredded potatoes until water is clear, then drain and squeeze dry. Place shreds in a bowl, and mix in the onion, flour and egg until evenly distributed.

4. Mince garlic cloves.

5. Chop dill.

6. Place a small saucepan over medium heat. Add butter. When melted and bubbling, stir in garlic. Cook for 30 seconds, or until aromatic. Add flour. Cook, whisking constantly, until browned, about 5 to 7 minutes. Pour in broth, followed by sour cream. Add lemon juice. Whisk until nice and smooth. Set aside.

7. Add the sour cream sauce and fresh dill. Stir to combine and serve!

**21. 27**

Emily's Famous Hash Browns, Cook Time = 00:35, Servings = 4

Ingredients:

# russet potatoes, 2.0 medium

# onion, 0.5 medium

# all purpose flour, 0.25 cup

# egg, 1.0 unit

# greens of baby turnips, 0.0 ""

# kosher salt, 1.0 teaspoon

# thyme, 1.0 teaspoon

# shallot, 1.0 unit

# butter, 0.5 teaspoon

# olive oil, 1.0 teaspoon

# salt, 0.0 to taste

# pepper, 0.0 to taste

Instructions:

1. Shred potato.

2. chop onions

3. Rinse shredded potatoes until water is clear, then drain and squeeze dry. Place shreds in a bowl, and mix in the onion, flour and egg until evenly distributed.

4. Chop thyme.

5. Slice shallot thinly.

6. Add 1/2 teaspoon butter and 1 teaspoons olive oil to the pan. Add shallots and sauté for 2 to 3 minutes until slightly tender. Add the greens and cook until just wilted.

7. Add the potatoes to the pan and toss to combine.

8. Season with salt and pepper to taste. Serve.

**22. 30**

Cauliflower Mashed Potatoes, Cook Time = 00:30, Servings = 8

Ingredients:

# cauliflower, 1.0 head

# Russet Potatoes, 3.0 large

# salt, 0.0 ""

# egg, 5.0 unit

# mayonnaise, 0.75 cup

# plain greek yogurt, 0.5 cup

# yellow mustard, 2.0 tablespoon

# cayenne pepper, 0.0 ""

# green onions, 4.0 unit

# paprika, 0.0 ""

Instructions:

1. Remove the core from the cauliflower and cut it into large florets.

2. Peel and dice the potatoes. They are more dense than cauliflower, cutting them into a dice smaller in size than the cauliflower will ensure both cook evenly and be done at the same time.

3. Combine cauliflower & potatoes in a large pot & cover with cold water, add a heaping tablespoon of salt.

4. Bring water to a boil, reduce to simmer until the potatoes & cauliflower are fork tender, 12 to 15 minutes. Drain really well in a colander and return the potatoes and cauliflower to the hot pot that you cooked them in set on the stove (burner off). Setting them back on the stove, onto the hot burner will steam the remaining water off the vegetables.

5. At the same time, place eggs in another pot, and cover with an inch of water. Bring to a boil uncovered, and boil for three minutes. Cover the pot, and turn off heat completely for 10 minutes. Pour off the hot water, and soak the eggs in cold water until cool enough to peel.

6. Peel your cooked eggs, and cut them in half. Drop the yolks into the bowl your finished potato salad will go into.

7. Slice the green onions.

8. Add the mayonnaise, yogurt, mustard, salt, and pepper to the bowl with the egg yolks. Mash together with a fork until smooth. Stir in sliced green onions.

9. Chop egg whites, and add them to the mayonnaise mixture along with the cooked potatoes. Stir to coat. Sprinkle with paprika if desired. Serve immediately, or store in the refrigerator until ready to enjoy.

**23. 31**

Cauliflower Mashed Potatoes, Cook Time = 00:30, Servings = 8

Ingredients:

# cauliflower, 1.0 head

# Russet Potatoes, 3.0 large

# salt, 0.0 ""

# brown sugar, 0.5 cup

# water, 0.33 cup

# butter, 1.0 tablespoon

# salt, 0.25 teaspoon

Instructions:

1. Remove the core from the cauliflower and cut it into large florets.

2. Peel and dice the potatoes. They are more dense than cauliflower, cutting them into a dice smaller in size than the cauliflower will ensure both cook evenly and be done at the same time.

3. Combine cauliflower & potatoes in a large pot & cover with cold water, add a heaping tablespoon of salt.

4. Bring water to a boil, reduce to simmer until the potatoes & cauliflower are fork tender, 12 to 15 minutes. Drain really well in a colander and return the potatoes and cauliflower to the hot pot that you cooked them in set on the stove (burner off). Setting them back on the stove, onto the hot burner will steam the remaining water off the vegetables.

5. In a heavy skillet, combine brown sugar, water, butter, and salt. Simmer over low heat for 5 minutes.

6. Add the sliced sweet potatoes to the brown sugar mixture. Simmer for 10 minutes, or until well glazed, turning frequently to keep them from scorching.

**24. 32**

Cauliflower Mashed Potatoes, Cook Time = 00:30, Servings = 8

Ingredients:

# cauliflower, 1.0 head

# Russet Potatoes, 3.0 large

# salt, 0.0 ""

# oil, 1.0 cup

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. Remove the core from the cauliflower and cut it into large florets.

2. Peel and dice the potatoes. They are more dense than cauliflower, cutting them into a dice smaller in size than the cauliflower will ensure both cook evenly and be done at the same time.

3. Combine cauliflower & potatoes in a large pot & cover with cold water, add a heaping tablespoon of salt.

4. Bring water to a boil, reduce to simmer until the potatoes & cauliflower are fork tender, 12 to 15 minutes. Drain really well in a colander and return the potatoes and cauliflower to the hot pot that you cooked them in set on the stove (burner off). Setting them back on the stove, onto the hot burner will steam the remaining water off the vegetables.

5. Heat about 1/4 inch of oil in a large heavy skillet over medium to high heat. When oil is sizzling hot, place potatoes into the pan in a 1/2 inch thick layer. Cover the whole bottom of the pan, or make separate piles like pancakes. Cook until nicely browned on the bottom, then flip over and brown on the other side. It should take at least 5 minutes per side. If you are cooking them in one big piece, it can be cut into quarters for easier flipping.

6. Remove from pan, and drain on paper towels. Season with salt and pepper and serve immediately.

**25. 34**

Cauliflower Mashed Potatoes, Cook Time = 00:30, Servings = 8

Ingredients:

# cauliflower, 1.0 head

# Russet Potatoes, 3.0 large

# salt, 0.0 ""

# onion, 1.0 medium

# tomatoe, 2.0 medium

# cumin seeds, 0.5 teaspoon

# ginger and garlic paste, 1.5 teaspoons

# turmeric powder, 0.5 teaspoon

# dry mango powder, 0.5 teaspoon

# red chili powder, 0.25 teaspoon

# garam masala powder, 0.25 teaspoon

# coriander powder, 1.0 teaspoon

# oil, 2.0 teaspoon

# chopped cilantro, 2.0 tablespoon

# salt, 0.0 ""

Instructions:

1. Remove the core from the cauliflower and cut it into large florets.

2. Peel and dice the potatoes. They are more dense than cauliflower, cutting them into a dice smaller in size than the cauliflower will ensure both cook evenly and be done at the same time.

3. Combine cauliflower & potatoes in a large pot & cover with cold water, add a heaping tablespoon of salt.

4. Bring water to a boil, reduce to simmer until the potatoes & cauliflower are fork tender, 12 to 15 minutes. Drain really well in a colander and return the potatoes and cauliflower to the hot pot that you cooked them in set on the stove (burner off). Setting them back on the stove, onto the hot burner will steam the remaining water off the vegetables.

5. chop onion.

6. chop tomatoes

7. chop cilantro.

8. In the pan heat 1.5 teaspoon of oil on medium heat and add cumin seeds and let them crackle.

9. Add the onions and cook for 2 minutes till translucent.

10. Add the ginger and garlic paste and cook for another 2 minutes or till the raw smell goes away.

11. Add the chopped tomatoes and cook for 2 minutes till they are little soft.

12. Add turmeric powder, red chilli powder, coriander powder and amchur (mango powder).

13. Cover the pan and let the masala cook for 2 to 3 minutes and then add the potatoes and cauliflower to it and mix.

14. Add chopped coriander leaves and give a good mix.

15. Add garam masala and cook the potato and cauliflower on medium to low heat for 5 to 6 minutes.

16. Add salt and cover the pan and cook more additional 6 to 7 minutes on low flame or till the potato and cauliflower are tender but not soggy.

17. Garnish with some more coriander leaves and serve hot with any Indian bread.

**26. 35**

Cauliflower Mashed Potatoes, Cook Time = 00:30, Servings = 8

Ingredients:

# cauliflower, 1.0 head

# Russet Potatoes, 3.0 large

# salt, 0.0 ""

# butter, 3.0 tbsp

# leek, 1.0 unit

# carrots, 3.0 unit

# mushrooms, 0.33 lb

# flour, 3.0 tbsp

# vegetable stock, 1.7 cup

# heavy cream, 0.75 cup

# Gouda cheese, 2.5 oz

Instructions:

1. Remove the core from the cauliflower and cut it into large florets.

2. Peel and dice the potatoes. They are more dense than cauliflower, cutting them into a dice smaller in size than the cauliflower will ensure both cook evenly and be done at the same time.

3. Combine cauliflower & potatoes in a large pot & cover with cold water, add a heaping tablespoon of salt.

4. Bring water to a boil, reduce to simmer until the potatoes & cauliflower are fork tender, 12 to 15 minutes. Drain really well in a colander and return the potatoes and cauliflower to the hot pot that you cooked them in set on the stove (burner off). Setting them back on the stove, onto the hot burner will steam the remaining water off the vegetables.

5. Slice the leek in half lengthwise and cut into strips.

6. Peel and cube carrots.

7. Slice mushrooms in half

8. Grate cheese

9. Melt 1 tbsp of butter in a saucepan, add leeks, carrots and mushrooms and sauté until soft. Remove from heat. Melt remaining 2 tbsp butter, add flour and cook briefly. Add stock and cream, bring to a boil and simmer for about 5 mins. Season to taste then add vegetables.

10. Open up potatoes and fill with sauce. Sprinkle with cheese and bake for 12 to 15 mins.

**27. 36**

Cauliflower Mashed Potatoes, Cook Time = 00:30, Servings = 8

Ingredients:

# cauliflower, 1.0 head

# Russet Potatoes, 3.0 large

# salt, 0.0 ""

# butter, 1.0 tbsp

# all purpose flour, 1.0 tbsp

# garlic cloves, 2.0 unit

# sour cream, 1.0 cup

# vegetable broth, 1.0 cup

# freshly squeezed lemon juice, 0.25 cup

# dill, 0.25 cup

Instructions:

1. Remove the core from the cauliflower and cut it into large florets.

2. Peel and dice the potatoes. They are more dense than cauliflower, cutting them into a dice smaller in size than the cauliflower will ensure both cook evenly and be done at the same time.

3. Combine cauliflower & potatoes in a large pot & cover with cold water, add a heaping tablespoon of salt.

4. Bring water to a boil, reduce to simmer until the potatoes & cauliflower are fork tender, 12 to 15 minutes. Drain really well in a colander and return the potatoes and cauliflower to the hot pot that you cooked them in set on the stove (burner off). Setting them back on the stove, onto the hot burner will steam the remaining water off the vegetables.

5. Mince garlic cloves.

6. Chop dill.

7. Place a small saucepan over medium heat. Add butter. When melted and bubbling, stir in garlic. Cook for 30 seconds, or until aromatic. Add flour. Cook, whisking constantly, until browned, about 5 to 7 minutes. Pour in broth, followed by sour cream. Add lemon juice. Whisk until nice and smooth. Set aside.

8. Add the sour cream sauce and fresh dill. Stir to combine and serve!

**28. 37**

Cauliflower Mashed Potatoes, Cook Time = 00:30, Servings = 8

Ingredients:

# cauliflower, 1.0 head

# Russet Potatoes, 3.0 large

# salt, 0.0 ""

# greens of baby turnips, 0.0 ""

# kosher salt, 1.0 teaspoon

# thyme, 1.0 teaspoon

# shallot, 1.0 unit

# butter, 0.5 teaspoon

# olive oil, 1.0 teaspoon

# salt, 0.0 to taste

# pepper, 0.0 to taste

Instructions:

1. Remove the core from the cauliflower and cut it into large florets.

2. Peel and dice the potatoes. They are more dense than cauliflower, cutting them into a dice smaller in size than the cauliflower will ensure both cook evenly and be done at the same time.

3. Combine cauliflower & potatoes in a large pot & cover with cold water, add a heaping tablespoon of salt.

4. Bring water to a boil, reduce to simmer until the potatoes & cauliflower are fork tender, 12 to 15 minutes. Drain really well in a colander and return the potatoes and cauliflower to the hot pot that you cooked them in set on the stove (burner off). Setting them back on the stove, onto the hot burner will steam the remaining water off the vegetables.

5. Chop thyme.

6. Slice shallot thinly.

7. Add 1/2 teaspoon butter and 1 teaspoons olive oil to the pan. Add shallots and sauté for 2 to 3 minutes until slightly tender. Add the greens and cook until just wilted.

8. Add the potatoes to the pan and toss to combine.

9. Season with salt and pepper to taste. Serve.

**29. 40**

Potatoes & Cauliflower, Cook Time = 00:40, Servings = 2

Ingredients:

# potatoes, 2.0 medium

# cauliflower, 1.0 medium

# oil, 2.0 teaspoon

# egg, 5.0 unit

# mayonnaise, 0.75 cup

# plain greek yogurt, 0.5 cup

# yellow mustard, 2.0 tablespoon

# cayenne pepper, 0.0 ""

# green onions, 4.0 unit

# paprika, 0.0 ""

Instructions:

1. slice potatoes.

2. cut cauliflower into small florets.

3. Heat 2 teaspoon of oil in a pan on medium heat. Add cauliflower florets and fry for 2 to 3 minutes and then add the sliced potatoes.

4. Fry on medium to low flame for 7 to 8 minutes till potatoes and cauliflower have some brown spots on them.

5. Drain on a tissue paper and set aside.

6. At the same time, place eggs in another pot, and cover with an inch of water. Bring to a boil uncovered, and boil for three minutes. Cover the pot, and turn off heat completely for 10 minutes. Pour off the hot water, and soak the eggs in cold water until cool enough to peel.

7. Peel your cooked eggs, and cut them in half. Drop the yolks into the bowl your finished potato salad will go into.

8. Slice the green onions.

9. Add the mayonnaise, yogurt, mustard, salt, and pepper to the bowl with the egg yolks. Mash together with a fork until smooth. Stir in sliced green onions.

10. Chop egg whites, and add them to the mayonnaise mixture along with the cooked potatoes. Stir to coat. Sprinkle with paprika if desired. Serve immediately, or store in the refrigerator until ready to enjoy.

**30. 41**

Potatoes & Cauliflower, Cook Time = 00:40, Servings = 2

Ingredients:

# potatoes, 2.0 medium

# cauliflower, 1.0 medium

# oil, 2.0 teaspoon

# brown sugar, 0.5 cup

# water, 0.33 cup

# butter, 1.0 tablespoon

# salt, 0.25 teaspoon

Instructions:

1. slice potatoes.

2. cut cauliflower into small florets.

3. Heat 2 teaspoon of oil in a pan on medium heat. Add cauliflower florets and fry for 2 to 3 minutes and then add the sliced potatoes.

4. Fry on medium to low flame for 7 to 8 minutes till potatoes and cauliflower have some brown spots on them.

5. Drain on a tissue paper and set aside.

6. In a heavy skillet, combine brown sugar, water, butter, and salt. Simmer over low heat for 5 minutes.

7. Add the sliced sweet potatoes to the brown sugar mixture. Simmer for 10 minutes, or until well glazed, turning frequently to keep them from scorching.

**31. 42**

Potatoes & Cauliflower, Cook Time = 00:40, Servings = 2

Ingredients:

# potatoes, 2.0 medium

# cauliflower, 1.0 medium

# oil, 2.0 teaspoon

# oil, 1.0 cup

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. slice potatoes.

2. cut cauliflower into small florets.

3. Heat 2 teaspoon of oil in a pan on medium heat. Add cauliflower florets and fry for 2 to 3 minutes and then add the sliced potatoes.

4. Fry on medium to low flame for 7 to 8 minutes till potatoes and cauliflower have some brown spots on them.

5. Drain on a tissue paper and set aside.

6. Heat about 1/4 inch of oil in a large heavy skillet over medium to high heat. When oil is sizzling hot, place potatoes into the pan in a 1/2 inch thick layer. Cover the whole bottom of the pan, or make separate piles like pancakes. Cook until nicely browned on the bottom, then flip over and brown on the other side. It should take at least 5 minutes per side. If you are cooking them in one big piece, it can be cut into quarters for easier flipping.

7. Remove from pan, and drain on paper towels. Season with salt and pepper and serve immediately.

**32. 43**

Potatoes & Cauliflower, Cook Time = 00:40, Servings = 2

Ingredients:

# potatoes, 2.0 medium

# cauliflower, 1.0 medium

# oil, 2.0 teaspoon

# sour cream, 0.25 cup

# milk, 2.0 tablespoon

# freshly grated Parmesan cheese, 0.5 cup

# butter, 2.0 tablespoons

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. slice potatoes.

2. cut cauliflower into small florets.

3. Heat 2 teaspoon of oil in a pan on medium heat. Add cauliflower florets and fry for 2 to 3 minutes and then add the sliced potatoes.

4. Fry on medium to low flame for 7 to 8 minutes till potatoes and cauliflower have some brown spots on them.

5. Drain on a tissue paper and set aside.

6. In a small pan, warm the sour cream and butter. Add it to the potatoes along with the shredded cheese. With a potato masher, potato ricer or a hand mixer, mash/mix until they are well combined. If the potatoes need some extra moisture, add the milk.

7. Taste & adjust seasonings. Because the cheese is salty, you may not need any additional salt, but I always add a pinch of pepper.

**33. 45**

Potatoes & Cauliflower, Cook Time = 00:40, Servings = 2

Ingredients:

# potatoes, 2.0 medium

# cauliflower, 1.0 medium

# oil, 2.0 teaspoon

# butter, 3.0 tbsp

# leek, 1.0 unit

# carrots, 3.0 unit

# mushrooms, 0.33 lb

# flour, 3.0 tbsp

# vegetable stock, 1.7 cup

# heavy cream, 0.75 cup

# Gouda cheese, 2.5 oz

Instructions:

1. slice potatoes.

2. cut cauliflower into small florets.

3. Heat 2 teaspoon of oil in a pan on medium heat. Add cauliflower florets and fry for 2 to 3 minutes and then add the sliced potatoes.

4. Fry on medium to low flame for 7 to 8 minutes till potatoes and cauliflower have some brown spots on them.

5. Drain on a tissue paper and set aside.

6. Slice the leek in half lengthwise and cut into strips.

7. Peel and cube carrots.

8. Slice mushrooms in half

9. Grate cheese

10. Melt 1 tbsp of butter in a saucepan, add leeks, carrots and mushrooms and sauté until soft. Remove from heat. Melt remaining 2 tbsp butter, add flour and cook briefly. Add stock and cream, bring to a boil and simmer for about 5 mins. Season to taste then add vegetables.

11. Open up potatoes and fill with sauce. Sprinkle with cheese and bake for 12 to 15 mins.

**34. 46**

Potatoes & Cauliflower, Cook Time = 00:40, Servings = 2

Ingredients:

# potatoes, 2.0 medium

# cauliflower, 1.0 medium

# oil, 2.0 teaspoon

# butter, 1.0 tbsp

# all purpose flour, 1.0 tbsp

# garlic cloves, 2.0 unit

# sour cream, 1.0 cup

# vegetable broth, 1.0 cup

# freshly squeezed lemon juice, 0.25 cup

# dill, 0.25 cup

Instructions:

1. slice potatoes.

2. cut cauliflower into small florets.

3. Heat 2 teaspoon of oil in a pan on medium heat. Add cauliflower florets and fry for 2 to 3 minutes and then add the sliced potatoes.

4. Fry on medium to low flame for 7 to 8 minutes till potatoes and cauliflower have some brown spots on them.

5. Drain on a tissue paper and set aside.

6. Mince garlic cloves.

7. Chop dill.

8. Place a small saucepan over medium heat. Add butter. When melted and bubbling, stir in garlic. Cook for 30 seconds, or until aromatic. Add flour. Cook, whisking constantly, until browned, about 5 to 7 minutes. Pour in broth, followed by sour cream. Add lemon juice. Whisk until nice and smooth. Set aside.

9. Add the sour cream sauce and fresh dill. Stir to combine and serve!

**35. 47**

Potatoes & Cauliflower, Cook Time = 00:40, Servings = 2

Ingredients:

# potatoes, 2.0 medium

# cauliflower, 1.0 medium

# oil, 2.0 teaspoon

# greens of baby turnips, 0.0 ""

# kosher salt, 1.0 teaspoon

# thyme, 1.0 teaspoon

# shallot, 1.0 unit

# butter, 0.5 teaspoon

# olive oil, 1.0 teaspoon

# salt, 0.0 to taste

# pepper, 0.0 to taste

Instructions:

1. slice potatoes.

2. cut cauliflower into small florets.

3. Heat 2 teaspoon of oil in a pan on medium heat. Add cauliflower florets and fry for 2 to 3 minutes and then add the sliced potatoes.

4. Fry on medium to low flame for 7 to 8 minutes till potatoes and cauliflower have some brown spots on them.

5. Drain on a tissue paper and set aside.

6. Chop thyme.

7. Slice shallot thinly.

8. Add 1/2 teaspoon butter and 1 teaspoons olive oil to the pan. Add shallots and sauté for 2 to 3 minutes until slightly tender. Add the greens and cook until just wilted.

9. Add the potatoes to the pan and toss to combine.

10. Season with salt and pepper to taste. Serve.

**36. 50**

baked potatoes with egg, mayonnaise and plain greek yogurt, Cook Time = 00:90, Servings = 4

Ingredients:

# baking potatoes, 6.0 large

# oil, 4.0 tbsp

# egg, 5.0 unit

# mayonnaise, 0.75 cup

# plain greek yogurt, 0.5 cup

# yellow mustard, 2.0 tablespoon

# cayenne pepper, 0.0 ""

# green onions, 4.0 unit

# paprika, 0.0 ""

Instructions:

1. Preheat oven to 400°F. Place potatoes on a baking sheet and cut a cross in the top of each. Season then drizzle with oil and bake for 1 hour. Remove potatoes from oven and set aside to cool slightly.

2. At the same time, place eggs in another pot, and cover with an inch of water. Bring to a boil uncovered, and boil for three minutes. Cover the pot, and turn off heat completely for 10 minutes. Pour off the hot water, and soak the eggs in cold water until cool enough to peel.

3. Peel your cooked eggs, and cut them in half. Drop the yolks into the bowl your finished potato salad will go into.

4. Slice the green onions.

5. Add the mayonnaise, yogurt, mustard, salt, and pepper to the bowl with the egg yolks. Mash together with a fork until smooth. Stir in sliced green onions.

6. Chop egg whites, and add them to the mayonnaise mixture along with the cooked potatoes. Stir to coat. Sprinkle with paprika if desired. Serve immediately, or store in the refrigerator until ready to enjoy.

**37. 51**

baked potatoes with brown sugar, mushroom and carrot cream, Cook Time = 00:90, Servings = 4

Ingredients:

# baking potatoes, 6.0 large

# oil, 4.0 tbsp

# brown sugar, 0.5 cup

# water, 0.33 cup

# butter, 1.0 tablespoon

# salt, 0.25 teaspoon

Instructions:

1. Preheat oven to 400°F. Place potatoes on a baking sheet and cut a cross in the top of each. Season then drizzle with oil and bake for 1 hour. Remove potatoes from oven and set aside to cool slightly.

2. In a heavy skillet, combine brown sugar, water, butter, and salt. Simmer over low heat for 5 minutes.

3. Add the sliced sweet potatoes to the brown sugar mixture. Simmer for 10 minutes, or until well glazed, turning frequently to keep them from scorching.

**38. 52**

BAKED POTATOES WITH LEEK, MUSHROOM AND CARROT CREAM, Cook Time = 00:90, Servings = 4

Ingredients:

# baking potatoes, 6.0 large

# oil, 4.0 tbsp

# oil, 1.0 cup

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. Preheat oven to 400°F. Place potatoes on a baking sheet and cut a cross in the top of each. Season then drizzle with oil and bake for 1 hour. Remove potatoes from oven and set aside to cool slightly.

2. Heat about 1/4 inch of oil in a large heavy skillet over medium to high heat. When oil is sizzling hot, place potatoes into the pan in a 1/2 inch thick layer. Cover the whole bottom of the pan, or make separate piles like pancakes. Cook until nicely browned on the bottom, then flip over and brown on the other side. It should take at least 5 minutes per side. If you are cooking them in one big piece, it can be cut into quarters for easier flipping.

3. Remove from pan, and drain on paper towels. Season with salt and pepper and serve immediately.

**39. 53**

baked potatoes with sour cream, milk and freshly grated Parmesan cheese, Cook Time = 00:90, Servings = 4

Ingredients:

# baking potatoes, 6.0 large

# oil, 4.0 tbsp

# sour cream, 0.25 cup

# milk, 2.0 tablespoon

# freshly grated Parmesan cheese, 0.5 cup

# butter, 2.0 tablespoons

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. Preheat oven to 400°F. Place potatoes on a baking sheet and cut a cross in the top of each. Season then drizzle with oil and bake for 1 hour. Remove potatoes from oven and set aside to cool slightly.

2. In a small pan, warm the sour cream and butter. Add it to the potatoes along with the shredded cheese. With a potato masher, potato ricer or a hand mixer, mash/mix until they are well combined. If the potatoes need some extra moisture, add the milk.

3. Taste & adjust seasonings. Because the cheese is salty, you may not need any additional salt, but I always add a pinch of pepper.

**40. 54**

baked potatoes with tomatoe, cumin seeds and ginger and garlic paste, Cook Time = 00:90, Servings = 4

Ingredients:

# baking potatoes, 6.0 large

# oil, 4.0 tbsp

# onion, 1.0 medium

# tomatoe, 2.0 medium

# cumin seeds, 0.5 teaspoon

# ginger and garlic paste, 1.5 teaspoons

# turmeric powder, 0.5 teaspoon

# dry mango powder, 0.5 teaspoon

# red chili powder, 0.25 teaspoon

# garam masala powder, 0.25 teaspoon

# coriander powder, 1.0 teaspoon

# oil, 2.0 teaspoon

# chopped cilantro, 2.0 tablespoon

# salt, 0.0 ""

Instructions:

1. Preheat oven to 400°F. Place potatoes on a baking sheet and cut a cross in the top of each. Season then drizzle with oil and bake for 1 hour. Remove potatoes from oven and set aside to cool slightly.

2. chop onion.

3. chop tomatoes

4. chop cilantro.

5. In the pan heat 1.5 teaspoon of oil on medium heat and add cumin seeds and let them crackle.

6. Add the onions and cook for 2 minutes till translucent.

7. Add the ginger and garlic paste and cook for another 2 minutes or till the raw smell goes away.

8. Add the chopped tomatoes and cook for 2 minutes till they are little soft.

9. Add turmeric powder, red chilli powder, coriander powder and amchur (mango powder).

10. Cover the pan and let the masala cook for 2 to 3 minutes and then add the potatoes and cauliflower to it and mix.

11. Add chopped coriander leaves and give a good mix.

12. Add garam masala and cook the potato and cauliflower on medium to low heat for 5 to 6 minutes.

13. Add salt and cover the pan and cook more additional 6 to 7 minutes on low flame or till the potato and cauliflower are tender but not soggy.

14. Garnish with some more coriander leaves and serve hot with any Indian bread.

**41. 56**checkname

baked potatoes with all purpose flour, garlic cloves and sour cream, Cook Time = 00:90, Servings = 4

Ingredients:

# baking potatoes, 6.0 large

# oil, 4.0 tbsp

# butter, 1.0 tbsp

# all purpose flour, 1.0 tbsp

# garlic cloves, 2.0 unit

# sour cream, 1.0 cup

# vegetable broth, 1.0 cup

# freshly squeezed lemon juice, 0.25 cup

# dill, 0.25 cup

Instructions:

1. Preheat oven to 400°F. Place potatoes on a baking sheet and cut a cross in the top of each. Season then drizzle with oil and bake for 1 hour. Remove potatoes from oven and set aside to cool slightly.

2. Mince garlic cloves.

3. Chop dill.

4. Place a small saucepan over medium heat. Add butter. When melted and bubbling, stir in garlic. Cook for 30 seconds, or until aromatic. Add flour. Cook, whisking constantly, until browned, about 5 to 7 minutes. Pour in broth, followed by sour cream. Add lemon juice. Whisk until nice and smooth. Set aside.

5. Add the sour cream sauce and fresh dill. Stir to combine and serve!

**42. 57**

baked potatoes with greens of baby turnips, mushroom and carrot cream, Cook Time = 00:90, Servings = 4

Ingredients:

# baking potatoes, 6.0 large

# oil, 4.0 tbsp

# greens of baby turnips, 0.0 ""

# kosher salt, 1.0 teaspoon

# thyme, 1.0 teaspoon

# shallot, 1.0 unit

# butter, 0.5 teaspoon

# olive oil, 1.0 teaspoon

# salt, 0.0 to taste

# pepper, 0.0 to taste

Instructions:

1. Preheat oven to 400°F. Place potatoes on a baking sheet and cut a cross in the top of each. Season then drizzle with oil and bake for 1 hour. Remove potatoes from oven and set aside to cool slightly.

2. Chop thyme.

3. Slice shallot thinly.

4. Add 1/2 teaspoon butter and 1 teaspoons olive oil to the pan. Add shallots and sauté for 2 to 3 minutes until slightly tender. Add the greens and cook until just wilted.

5. Add the potatoes to the pan and toss to combine.

6. Season with salt and pepper to taste. Serve.

**43. 60**

egg mayonnaise potatoes and carrots, Cook Time = 00:65, Servings = 6

Ingredients:

# Little Potato, 1.5 lbs

# baby carrots, 1.0 lb

# butter, 2.0 tbsp

# vegetable broth, 0.5 cup

# salt, 0.0 ""

# pepper, 0.0 ""

# egg, 5.0 unit

# mayonnaise, 0.75 cup

# plain greek yogurt, 0.5 cup

# yellow mustard, 2.0 tablespoon

# cayenne pepper, 0.0 ""

# green onions, 4.0 unit

# paprika, 0.0 ""

Instructions:

1. Cut potatoes in half.

2. Add butter to a large frying pan or cast iron skillet over medium to high heat. Stir in potatoes and carrots. Season with salt and pepper. Cook, stirring every so often, for about 15 minutes, or until veggies have some browning to them.

3. Stir in broth, cover, and reduce heat to a simmer. Continue cooking for another 10 to 15 minutes, or until veggies are fork tender (some broth will remain.)

4. At the same time, place eggs in another pot, and cover with an inch of water. Bring to a boil uncovered, and boil for three minutes. Cover the pot, and turn off heat completely for 10 minutes. Pour off the hot water, and soak the eggs in cold water until cool enough to peel.

5. Peel your cooked eggs, and cut them in half. Drop the yolks into the bowl your finished potato salad will go into.

6. Slice the green onions.

7. Add the mayonnaise, yogurt, mustard, salt, and pepper to the bowl with the egg yolks. Mash together with a fork until smooth. Stir in sliced green onions.

8. Chop egg whites, and add them to the mayonnaise mixture along with the cooked potatoes. Stir to coat. Sprinkle with paprika if desired. Serve immediately, or store in the refrigerator until ready to enjoy.

**44. 61**

brown sugar lemon potatoes and carrots, Cook Time = 00:65, Servings = 6

Ingredients:

# Little Potato, 1.5 lbs

# baby carrots, 1.0 lb

# butter, 2.0 tbsp

# vegetable broth, 0.5 cup

# salt, 0.0 ""

# pepper, 0.0 ""

# brown sugar, 0.5 cup

# water, 0.33 cup

# butter, 1.0 tablespoon

# salt, 0.25 teaspoon

Instructions:

1. Cut potatoes in half.

2. Add butter to a large frying pan or cast iron skillet over medium to high heat. Stir in potatoes and carrots. Season with salt and pepper. Cook, stirring every so often, for about 15 minutes, or until veggies have some browning to them.

3. Stir in broth, cover, and reduce heat to a simmer. Continue cooking for another 10 to 15 minutes, or until veggies are fork tender (some broth will remain.)

4. In a heavy skillet, combine brown sugar, water, butter, and salt. Simmer over low heat for 5 minutes.

5. Add the sliced sweet potatoes to the brown sugar mixture. Simmer for 10 minutes, or until well glazed, turning frequently to keep them from scorching.

**45. 62**

SOUR CREAM LEMON POTATOES AND CARROTS, Cook Time = 00:65, Servings = 6

Ingredients:

# Little Potato, 1.5 lbs

# baby carrots, 1.0 lb

# butter, 2.0 tbsp

# vegetable broth, 0.5 cup

# salt, 0.0 ""

# pepper, 0.0 ""

# oil, 1.0 cup

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. Cut potatoes in half.

2. Add butter to a large frying pan or cast iron skillet over medium to high heat. Stir in potatoes and carrots. Season with salt and pepper. Cook, stirring every so often, for about 15 minutes, or until veggies have some browning to them.

3. Stir in broth, cover, and reduce heat to a simmer. Continue cooking for another 10 to 15 minutes, or until veggies are fork tender (some broth will remain.)

4. Heat about 1/4 inch of oil in a large heavy skillet over medium to high heat. When oil is sizzling hot, place potatoes into the pan in a 1/2 inch thick layer. Cover the whole bottom of the pan, or make separate piles like pancakes. Cook until nicely browned on the bottom, then flip over and brown on the other side. It should take at least 5 minutes per side. If you are cooking them in one big piece, it can be cut into quarters for easier flipping.

5. Remove from pan, and drain on paper towels. Season with salt and pepper and serve immediately.

**46. 63**

sour cream milk potatoes and carrots, Cook Time = 00:65, Servings = 6

Ingredients:

# Little Potato, 1.5 lbs

# baby carrots, 1.0 lb

# butter, 2.0 tbsp

# vegetable broth, 0.5 cup

# salt, 0.0 ""

# pepper, 0.0 ""

# sour cream, 0.25 cup

# milk, 2.0 tablespoon

# freshly grated Parmesan cheese, 0.5 cup

# butter, 2.0 tablespoons

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. Cut potatoes in half.

2. Add butter to a large frying pan or cast iron skillet over medium to high heat. Stir in potatoes and carrots. Season with salt and pepper. Cook, stirring every so often, for about 15 minutes, or until veggies have some browning to them.

3. Stir in broth, cover, and reduce heat to a simmer. Continue cooking for another 10 to 15 minutes, or until veggies are fork tender (some broth will remain.)

4. In a small pan, warm the sour cream and butter. Add it to the potatoes along with the shredded cheese. With a potato masher, potato ricer or a hand mixer, mash/mix until they are well combined. If the potatoes need some extra moisture, add the milk.

5. Taste & adjust seasonings. Because the cheese is salty, you may not need any additional salt, but I always add a pinch of pepper.

**47. 64**

tomatoe cumin seeds potatoes and carrots, Cook Time = 00:65, Servings = 6

Ingredients:

# Little Potato, 1.5 lbs

# baby carrots, 1.0 lb

# butter, 2.0 tbsp

# vegetable broth, 0.5 cup

# salt, 0.0 ""

# pepper, 0.0 ""

# onion, 1.0 medium

# tomatoe, 2.0 medium

# cumin seeds, 0.5 teaspoon

# ginger and garlic paste, 1.5 teaspoons

# turmeric powder, 0.5 teaspoon

# dry mango powder, 0.5 teaspoon

# red chili powder, 0.25 teaspoon

# garam masala powder, 0.25 teaspoon

# coriander powder, 1.0 teaspoon

# oil, 2.0 teaspoon

# chopped cilantro, 2.0 tablespoon

# salt, 0.0 ""

Instructions:

1. Cut potatoes in half.

2. Add butter to a large frying pan or cast iron skillet over medium to high heat. Stir in potatoes and carrots. Season with salt and pepper. Cook, stirring every so often, for about 15 minutes, or until veggies have some browning to them.

3. Stir in broth, cover, and reduce heat to a simmer. Continue cooking for another 10 to 15 minutes, or until veggies are fork tender (some broth will remain.)

4. chop onion.

5. chop tomatoes

6. chop cilantro.

7. In the pan heat 1.5 teaspoon of oil on medium heat and add cumin seeds and let them crackle.

8. Add the onions and cook for 2 minutes till translucent.

9. Add the ginger and garlic paste and cook for another 2 minutes or till the raw smell goes away.

10. Add the chopped tomatoes and cook for 2 minutes till they are little soft.

11. Add turmeric powder, red chilli powder, coriander powder and amchur (mango powder).

12. Cover the pan and let the masala cook for 2 to 3 minutes and then add the potatoes and cauliflower to it and mix.

13. Add chopped coriander leaves and give a good mix.

14. Add garam masala and cook the potato and cauliflower on medium to low heat for 5 to 6 minutes.

15. Add salt and cover the pan and cook more additional 6 to 7 minutes on low flame or till the potato and cauliflower are tender but not soggy.

16. Garnish with some more coriander leaves and serve hot with any Indian bread.

**48. 65**

flour vegetable stock potatoes and carrots, Cook Time = 00:65, Servings = 6

Ingredients:

# Little Potato, 1.5 lbs

# baby carrots, 1.0 lb

# butter, 2.0 tbsp

# vegetable broth, 0.5 cup

# salt, 0.0 ""

# pepper, 0.0 ""

# butter, 3.0 tbsp

# leek, 1.0 unit

# carrots, 3.0 unit

# mushrooms, 0.33 lb

# flour, 3.0 tbsp

# vegetable stock, 1.7 cup

# heavy cream, 0.75 cup

# Gouda cheese, 2.5 oz

Instructions:

1. Cut potatoes in half.

2. Add butter to a large frying pan or cast iron skillet over medium to high heat. Stir in potatoes and carrots. Season with salt and pepper. Cook, stirring every so often, for about 15 minutes, or until veggies have some browning to them.

3. Stir in broth, cover, and reduce heat to a simmer. Continue cooking for another 10 to 15 minutes, or until veggies are fork tender (some broth will remain.)

4. Slice the leek in half lengthwise and cut into strips.

5. Peel and cube carrots.

6. Slice mushrooms in half

7. Grate cheese

8. Melt 1 tbsp of butter in a saucepan, add leeks, carrots and mushrooms and sauté until soft. Remove from heat. Melt remaining 2 tbsp butter, add flour and cook briefly. Add stock and cream, bring to a boil and simmer for about 5 mins. Season to taste then add vegetables.

9. Open up potatoes and fill with sauce. Sprinkle with cheese and bake for 12 to 15 mins.

**49. 67**

greens of baby turnips thyme potatoes and carrots, Cook Time = 00:65, Servings = 6

Ingredients:

# Little Potato, 1.5 lbs

# baby carrots, 1.0 lb

# butter, 2.0 tbsp

# vegetable broth, 0.5 cup

# salt, 0.0 ""

# pepper, 0.0 ""

# greens of baby turnips, 0.0 ""

# kosher salt, 1.0 teaspoon

# thyme, 1.0 teaspoon

# shallot, 1.0 unit

# butter, 0.5 teaspoon

# olive oil, 1.0 teaspoon

# salt, 0.0 to taste

# pepper, 0.0 to taste

Instructions:

1. Cut potatoes in half.

2. Add butter to a large frying pan or cast iron skillet over medium to high heat. Stir in potatoes and carrots. Season with salt and pepper. Cook, stirring every so often, for about 15 minutes, or until veggies have some browning to them.

3. Stir in broth, cover, and reduce heat to a simmer. Continue cooking for another 10 to 15 minutes, or until veggies are fork tender (some broth will remain.)

4. Chop thyme.

5. Slice shallot thinly.

6. Add 1/2 teaspoon butter and 1 teaspoons olive oil to the pan. Add shallots and sauté for 2 to 3 minutes until slightly tender. Add the greens and cook until just wilted.

7. Add the potatoes to the pan and toss to combine.

8. Season with salt and pepper to taste. Serve.

**50. 70**

TURNIPS POTATOES AND GREENS, Cook Time = 00:30, Servings = 4

Ingredients:

# baby turnips, 0.5 pound

# small red potatoes, 0.5 pound

# butter, 0.5 teaspoon

# olive oil, 2.0 teaspoon

# egg, 5.0 unit

# mayonnaise, 0.75 cup

# plain greek yogurt, 0.5 cup

# yellow mustard, 2.0 tablespoon

# cayenne pepper, 0.0 ""

# green onions, 4.0 unit

# paprika, 0.0 ""

Instructions:

1. Trim leaves and most of stems from the turnips and place in a bowl of water.

2. Rinse turnips (check the stems where sand collects) and cut into quarters. Slice potatoes into quarters about the same size as the turnips.

3. Fill a medium pot with water and kosher salt and bring to a boil. Add potatoes and turnips, Reduce heat to a rapid simmer and cook vegetables until tender, about 15 minutes. Drain.

4. In a medium skillet or cast iron pan, heat 1/2 teaspoon butter and 2 teaspoons olive oil over medium to medium high heat. Add sliced turnips and potatoes. Saute vegetables until crispy and browned. Transfer to a bowl.

5. At the same time, place eggs in another pot, and cover with an inch of water. Bring to a boil uncovered, and boil for three minutes. Cover the pot, and turn off heat completely for 10 minutes. Pour off the hot water, and soak the eggs in cold water until cool enough to peel.

6. Peel your cooked eggs, and cut them in half. Drop the yolks into the bowl your finished potato salad will go into.

7. Slice the green onions.

8. Add the mayonnaise, yogurt, mustard, salt, and pepper to the bowl with the egg yolks. Mash together with a fork until smooth. Stir in sliced green onions.

9. Chop egg whites, and add them to the mayonnaise mixture along with the cooked potatoes. Stir to coat. Sprinkle with paprika if desired. Serve immediately, or store in the refrigerator until ready to enjoy.

**51. 71**

TURNIPS POTATOES AND GREENS, Cook Time = 00:30, Servings = 4

Ingredients:

# baby turnips, 0.5 pound

# small red potatoes, 0.5 pound

# butter, 0.5 teaspoon

# olive oil, 2.0 teaspoon

# brown sugar, 0.5 cup

# water, 0.33 cup

# butter, 1.0 tablespoon

# salt, 0.25 teaspoon

Instructions:

1. Trim leaves and most of stems from the turnips and place in a bowl of water.

2. Rinse turnips (check the stems where sand collects) and cut into quarters. Slice potatoes into quarters about the same size as the turnips.

3. Fill a medium pot with water and kosher salt and bring to a boil. Add potatoes and turnips, Reduce heat to a rapid simmer and cook vegetables until tender, about 15 minutes. Drain.

4. In a medium skillet or cast iron pan, heat 1/2 teaspoon butter and 2 teaspoons olive oil over medium to medium high heat. Add sliced turnips and potatoes. Saute vegetables until crispy and browned. Transfer to a bowl.

5. In a heavy skillet, combine brown sugar, water, butter, and salt. Simmer over low heat for 5 minutes.

6. Add the sliced sweet potatoes to the brown sugar mixture. Simmer for 10 minutes, or until well glazed, turning frequently to keep them from scorching.

**52. 72**

TURNIPS POTATOES AND GREENS, Cook Time = 00:30, Servings = 4

Ingredients:

# baby turnips, 0.5 pound

# small red potatoes, 0.5 pound

# butter, 0.5 teaspoon

# olive oil, 2.0 teaspoon

# oil, 1.0 cup

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. Trim leaves and most of stems from the turnips and place in a bowl of water.

2. Rinse turnips (check the stems where sand collects) and cut into quarters. Slice potatoes into quarters about the same size as the turnips.

3. Fill a medium pot with water and kosher salt and bring to a boil. Add potatoes and turnips, Reduce heat to a rapid simmer and cook vegetables until tender, about 15 minutes. Drain.

4. In a medium skillet or cast iron pan, heat 1/2 teaspoon butter and 2 teaspoons olive oil over medium to medium high heat. Add sliced turnips and potatoes. Saute vegetables until crispy and browned. Transfer to a bowl.

5. Heat about 1/4 inch of oil in a large heavy skillet over medium to high heat. When oil is sizzling hot, place potatoes into the pan in a 1/2 inch thick layer. Cover the whole bottom of the pan, or make separate piles like pancakes. Cook until nicely browned on the bottom, then flip over and brown on the other side. It should take at least 5 minutes per side. If you are cooking them in one big piece, it can be cut into quarters for easier flipping.

6. Remove from pan, and drain on paper towels. Season with salt and pepper and serve immediately.

**53. 73**

TURNIPS POTATOES AND GREENS, Cook Time = 00:30, Servings = 4

Ingredients:

# baby turnips, 0.5 pound

# small red potatoes, 0.5 pound

# butter, 0.5 teaspoon

# olive oil, 2.0 teaspoon

# sour cream, 0.25 cup

# milk, 2.0 tablespoon

# freshly grated Parmesan cheese, 0.5 cup

# butter, 2.0 tablespoons

# salt, 0.0 ""

# pepper, 0.0 ""

Instructions:

1. Trim leaves and most of stems from the turnips and place in a bowl of water.

2. Rinse turnips (check the stems where sand collects) and cut into quarters. Slice potatoes into quarters about the same size as the turnips.

3. Fill a medium pot with water and kosher salt and bring to a boil. Add potatoes and turnips, Reduce heat to a rapid simmer and cook vegetables until tender, about 15 minutes. Drain.

4. In a medium skillet or cast iron pan, heat 1/2 teaspoon butter and 2 teaspoons olive oil over medium to medium high heat. Add sliced turnips and potatoes. Saute vegetables until crispy and browned. Transfer to a bowl.

5. In a small pan, warm the sour cream and butter. Add it to the potatoes along with the shredded cheese. With a potato masher, potato ricer or a hand mixer, mash/mix until they are well combined. If the potatoes need some extra moisture, add the milk.

6. Taste & adjust seasonings. Because the cheese is salty, you may not need any additional salt, but I always add a pinch of pepper.

**54. 74**

TURNIPS POTATOES AND GREENS, Cook Time = 00:30, Servings = 4

Ingredients:

# baby turnips, 0.5 pound

# small red potatoes, 0.5 pound

# butter, 0.5 teaspoon

# olive oil, 2.0 teaspoon

# onion, 1.0 medium

# tomatoe, 2.0 medium

# cumin seeds, 0.5 teaspoon

# ginger and garlic paste, 1.5 teaspoons

# turmeric powder, 0.5 teaspoon

# dry mango powder, 0.5 teaspoon

# red chili powder, 0.25 teaspoon

# garam masala powder, 0.25 teaspoon

# coriander powder, 1.0 teaspoon

# oil, 2.0 teaspoon

# chopped cilantro, 2.0 tablespoon

# salt, 0.0 ""

Instructions:

1. Trim leaves and most of stems from the turnips and place in a bowl of water.

2. Rinse turnips (check the stems where sand collects) and cut into quarters. Slice potatoes into quarters about the same size as the turnips.

3. Fill a medium pot with water and kosher salt and bring to a boil. Add potatoes and turnips, Reduce heat to a rapid simmer and cook vegetables until tender, about 15 minutes. Drain.

4. In a medium skillet or cast iron pan, heat 1/2 teaspoon butter and 2 teaspoons olive oil over medium to medium high heat. Add sliced turnips and potatoes. Saute vegetables until crispy and browned. Transfer to a bowl.

5. chop onion.

6. chop tomatoes

7. chop cilantro.

8. In the pan heat 1.5 teaspoon of oil on medium heat and add cumin seeds and let them crackle.

9. Add the onions and cook for 2 minutes till translucent.

10. Add the ginger and garlic paste and cook for another 2 minutes or till the raw smell goes away.

11. Add the chopped tomatoes and cook for 2 minutes till they are little soft.

12. Add turmeric powder, red chilli powder, coriander powder and amchur (mango powder).

13. Cover the pan and let the masala cook for 2 to 3 minutes and then add the potatoes and cauliflower to it and mix.

14. Add chopped coriander leaves and give a good mix.

15. Add garam masala and cook the potato and cauliflower on medium to low heat for 5 to 6 minutes.

16. Add salt and cover the pan and cook more additional 6 to 7 minutes on low flame or till the potato and cauliflower are tender but not soggy.

17. Garnish with some more coriander leaves and serve hot with any Indian bread.

**55. 75**

TURNIPS POTATOES AND GREENS, Cook Time = 00:30, Servings = 4

Ingredients:

# baby turnips, 0.5 pound

# small red potatoes, 0.5 pound

# butter, 0.5 teaspoon

# olive oil, 2.0 teaspoon

# butter, 3.0 tbsp

# leek, 1.0 unit

# carrots, 3.0 unit

# mushrooms, 0.33 lb

# flour, 3.0 tbsp

# vegetable stock, 1.7 cup

# heavy cream, 0.75 cup

# Gouda cheese, 2.5 oz

Instructions:

1. Trim leaves and most of stems from the turnips and place in a bowl of water.

2. Rinse turnips (check the stems where sand collects) and cut into quarters. Slice potatoes into quarters about the same size as the turnips.

3. Fill a medium pot with water and kosher salt and bring to a boil. Add potatoes and turnips, Reduce heat to a rapid simmer and cook vegetables until tender, about 15 minutes. Drain.

4. In a medium skillet or cast iron pan, heat 1/2 teaspoon butter and 2 teaspoons olive oil over medium to medium high heat. Add sliced turnips and potatoes. Saute vegetables until crispy and browned. Transfer to a bowl.

5. Slice the leek in half lengthwise and cut into strips.

6. Peel and cube carrots.

7. Slice mushrooms in half

8. Grate cheese

9. Melt 1 tbsp of butter in a saucepan, add leeks, carrots and mushrooms and sauté until soft. Remove from heat. Melt remaining 2 tbsp butter, add flour and cook briefly. Add stock and cream, bring to a boil and simmer for about 5 mins. Season to taste then add vegetables.

10. Open up potatoes and fill with sauce. Sprinkle with cheese and bake for 12 to 15 mins.

**56. 76**

TURNIPS POTATOES AND GREENS, Cook Time = 00:30, Servings = 4

Ingredients:

# baby turnips, 0.5 pound

# small red potatoes, 0.5 pound

# butter, 0.5 teaspoon

# olive oil, 2.0 teaspoon

# butter, 1.0 tbsp

# all purpose flour, 1.0 tbsp

# garlic cloves, 2.0 unit

# sour cream, 1.0 cup

# vegetable broth, 1.0 cup

# freshly squeezed lemon juice, 0.25 cup

# dill, 0.25 cup

Instructions:

1. Trim leaves and most of stems from the turnips and place in a bowl of water.

2. Rinse turnips (check the stems where sand collects) and cut into quarters. Slice potatoes into quarters about the same size as the turnips.

3. Fill a medium pot with water and kosher salt and bring to a boil. Add potatoes and turnips, Reduce heat to a rapid simmer and cook vegetables until tender, about 15 minutes. Drain.

4. In a medium skillet or cast iron pan, heat 1/2 teaspoon butter and 2 teaspoons olive oil over medium to medium high heat. Add sliced turnips and potatoes. Saute vegetables until crispy and browned. Transfer to a bowl.

5. Mince garlic cloves.

6. Chop dill.

7. Place a small saucepan over medium heat. Add butter. When melted and bubbling, stir in garlic. Cook for 30 seconds, or until aromatic. Add flour. Cook, whisking constantly, until browned, about 5 to 7 minutes. Pour in broth, followed by sour cream. Add lemon juice. Whisk until nice and smooth. Set aside.

8. Add the sour cream sauce and fresh dill. Stir to combine and serve!