Creamy Mashed Potatoes

Ingredients

2 cups potatoes, peeled and cut into chunks

2-3 tablespoons butter

1/4 cup milk (or more for creamier texture)

Salt and pepper to taste

Optional garnish: chopped chives or parsley

1. Place the potato chunks in a large pot of salted boiling water. Cook for about 10-15 minutes or until the potatoes are fork-tender.

2. Drain the potatoes and return them to the pot. Add the butter and milk to the potatoes. Start mashing using a potato masher or a hand mixer until you achieve your desired creamy consistency. If needed, add more milk for creaminess.

3. Season the mashed potatoes with salt and pepper to taste. Mix well to evenly distribute the seasonings.

4. Spoon the creamy mashed potatoes onto plates or a serving platter.

5. Serve the Asian Beef and Broccoli stir-fry on top of the creamy mashed potatoes.

6. Optionally, garnish with chopped chives or parsley for added flavour and presentation.