Creamy Mashed Potatoes

Ingredients:

6 cups potatoes, peeled and cut into chunks

6 tablespoons butter

0.75 cup milk

Salt and pepper to taste

Optional garnish: chopped coriander

1. Peel and cut potatoes into evenly sized chunks.
2. Place into Instant Pot. Add 2 cups of water.
3. Add a pinch of salt to season potatoes during cooking.
4. Close the IP lid and set to pressure cook mode. Cook for 4-5 minutes based on the size of your potato chunks.
5. Once cooking time is complete, perform a quick pressure release.
6. Drain potatoes once confirmed that they are fork-tender.
7. Add butter and milk. Mash using a hand mixer.
8. Season with salt and pepper.
9. Serve with beef or vegetable curry.