

## Italian Mashed Potatoes

### Ingredients:

8 Russet Potatoes, peeled and cut into chunks  
1½ cup Vegetable Broth  
1½ tsp dried Thyme  
1½ tsp dried Rosemary  
1½ tsp dried Oregano  
1½ tsp dried Basil  
1½ tsp Onion powder  
1½ tsp dried Parsley  
1½ tsp dried Sage  
1½ tsp minced Garlic  
Salt & Pepper, to taste  
1 stick of unsalted Butter  
½ cup of Heavy Cream

### Directions:

Place potatoes into a large pot and cover with salted water.  
Bring to a boil over high heat, then reduce the heat to medium-low, cover, and simmer until tender, about 20 minutes.  
Drain and let steam-dry for a minute or two; return to the pot.  
Pour vegetable broth, heavy cream, thyme, rosemary, oregano, basil, onion powder, parsley, sage, and garlic over potatoes; add butter and mash with a potato masher, then stir to make creamy.