

Mashed Potatoes with Tomatoes

2 lbs (6) potatoes peeled and cut into 2 inch pieces

2 cloves garlic peeled

½ cup milk

¼ cup (1/2 stick) unsalted butter

¼ cup chopped parsley

3 scallions trimmed and chopped

½ cup grated Parmesan

½ tsp salt

2 lbs (5 medium) salad tomatoes, peeled and chopped

1. Place potatoes and garlic in large saucepan and cover with lightly salted water.
2. Bring to a boil, cover and simmer 20 minutes until tender.
3. Drain potatoes and garlic, mash with potato masher until smooth.
4. Blend in the milk, butter, parsley, scallions, Parmesan and salt.
5. Gently fold in tomatoes