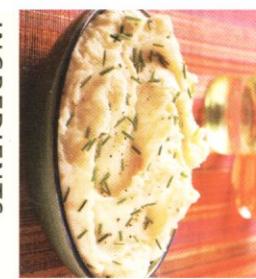


Prep Time 20 mins. Cook Time 20 mins.

## Garlic Mashed Potatoes



### INGREDIENTS

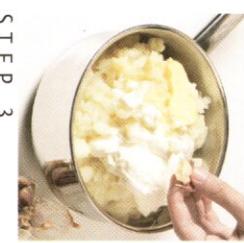
SERVES 4

- 2 1/4 lb. russet or Yukon Gold potatoes
- 1 whole garlic bulb
- 1 tbsp. olive oil
- 1/2 cup sour cream
- 2 tbsp. (1/4 stick) butter
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- fresh chives

minutes.

### STEP 1

- Meanwhile, separate garlic cloves, but do not peel them. Place in a bowl, add olive oil and toss to coat. Place on a baking sheet and roast in oven until softened, about 10 minutes. Allow to cool slightly.



### STEP 3

- Mash potatoes until combined and smooth. Transfer to a serving bowl. Cut chives into small pieces. Sprinkle over mashed potatoes in bowl; serve.



### STEP 4

**Serving Suggestion**  
This dish is perfect to serve with vegetable side to the menu and you have a complete meal.

### GREAT IDEAS

- For extra flavor, stir some finely chopped green onions into the mashed potato mixture in Step 3.

**Nutritional Information**  
Per serving: calories 344, fat 15.8g (sat fat 8g), carbs 46.7g

**Great American Recipes**

Prep Time 20 mins. Roast Time 1 hr. 40 mins.

## Herb-Roasted Chicken



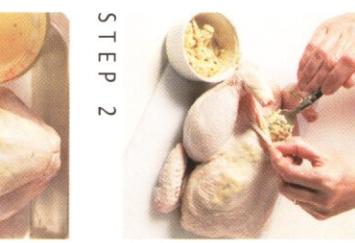
### INGREDIENTS

SERVES 6

- 2 tbsp. butter
- 1 tsp. dried sage
- 1 clove garlic, crushed
- 1/8 tsp. black pepper
- 1 whole chicken (3 lb. 5 oz.)
- 1 tsp. dried rosemary
- 1 onion, peeled
- 2 cups chicken broth
- 6 oz. new potatoes, parboiled
- 3 bell peppers, deseeded and cut into quarters
- 2 medium zucchini, cut into chunks
- 1 red onion, sliced
- 1 tbsp. olive oil
- flat-leaf parsley sprigs, to garnish

until juices run clear when meat is pierced, about 40 minutes longer. Transfer to a serving dish. Let stand 15 minutes before serving.

### STEP 3



Meanwhile, place the parboiled new potatoes, peppers, zucchini and onion slices on a separate baking tray. Drizzle with the oil and then roast for 35–40 minutes until cooked and crisp around the edges. Arrange around the chicken, along with the parsley, to serve.

**Serving Suggestion**  
A bowl of fresh fruit salad is the perfect ending for this roasted chicken dinner. Serve with fresh whipped cream on the side.

### GREAT IDEAS

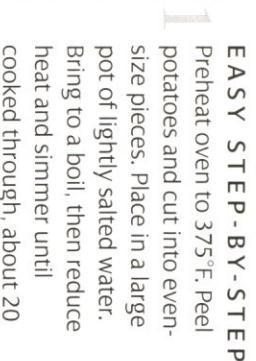
- Put 2 tablespoons of ready-made pesto under the chicken skin in Step 2. Slice and serve cold on a bed of lettuce for a fresh and summery salad.

**Nutritional Information**  
Per serving: calories 350, fat 21g (sat fat 7g), carbs 13g

**Great American Recipes**

Prep Time 20 mins. Roast Time 1 hr. 40 mins.

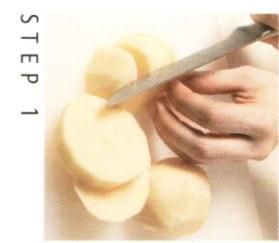
## Garlic Mashed Potatoes



### EASY STEP-BY-STEP

- Preheat oven to 375°F. Peel potatoes and cut into even-size pieces. Place in a large pot of lightly salted water. Bring to a boil, then reduce heat and simmer until cooked through, about 20 minutes.

### STEP 1



### INGREDIENTS

SERVES 4

- 2 1/4 lb. russet or Yukon Gold potatoes
- 1 whole garlic bulb
- 1 tbsp. olive oil
- 1/2 cup sour cream
- 2 tbsp. (1/4 stick) butter
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- fresh chives

Meanwhile, separate garlic cloves, but do not peel them. Place in a bowl, add olive oil and toss to coat. Place on a baking sheet and roast in oven until softened, about 10 minutes. Allow to cool slightly.

### STEP 3



meanwhile, in a small bowl, combine butter, sage, garlic and pepper. Carefully loosen the skin from the chicken breast, being careful not to tear it.

### STEP 1



### EASY STEP-BY-STEP

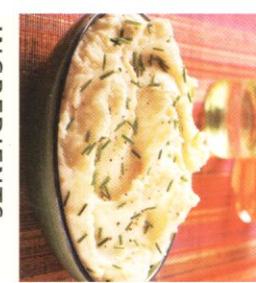
- Preheat oven to 375°F. In a small bowl, combine butter, sage, garlic and pepper. Carefully loosen the skin from the chicken breast, being careful not to tear it.

### STEP 1



Prep Time 20 mins. Cook Time 20 mins.

## Garlic Mashed Potatoes



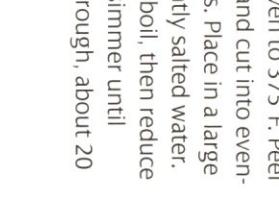
### INGREDIENTS

SERVES 4

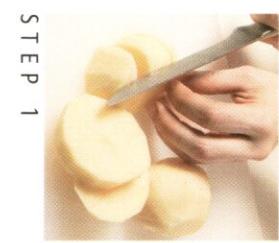
- 2 1/4 lb. russet or Yukon Gold potatoes
- 1 whole garlic bulb
- 1 tbsp. olive oil
- 1/2 cup sour cream
- 2 tbsp. (1/4 stick) butter
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- fresh chives

meanwhile, in a large pot. Mash slightly. Add sour cream and butter. Quickly squeeze pulp from garlic cloves into pot. Add salt and black pepper.

### STEP 6



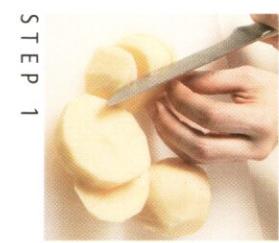
### STEP 1



### EASY STEP-BY-STEP

- Meanwhile, separate garlic cloves, but do not peel them. Place in a bowl, add olive oil and toss to coat. Place on a baking sheet and roast in oven until softened, about 10 minutes. Allow to cool slightly.

### STEP 3



### STEP 2



### EASY STEP-BY-STEP

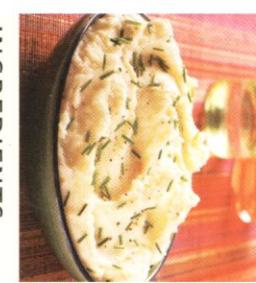
- Preheat oven to 375°F. In a small bowl, combine butter, sage, garlic and pepper. Carefully loosen the skin from the chicken breast, being careful not to tear it.

### STEP 1



Prep Time 20 mins. Cook Time 20 mins.

## Garlic Mashed Potatoes



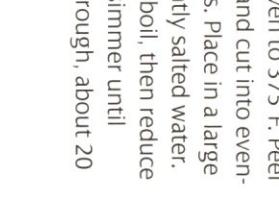
### INGREDIENTS

SERVES 4

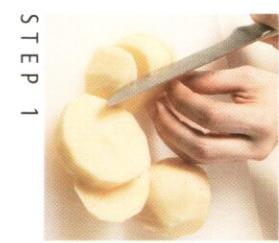
- 2 1/4 lb. russet or Yukon Gold potatoes
- 1 whole garlic bulb
- 1 tbsp. olive oil
- 1/2 cup sour cream
- 2 tbsp. (1/4 stick) butter
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- fresh chives

meanwhile, in a large pot. Mash slightly. Add sour cream and butter. Quickly squeeze pulp from garlic cloves into pot. Add salt and black pepper.

### STEP 6



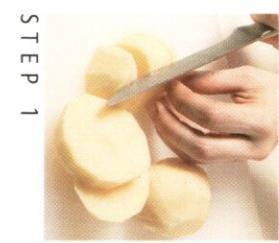
### STEP 1



### EASY STEP-BY-STEP

- Meanwhile, separate garlic cloves, but do not peel them. Place in a bowl, add olive oil and toss to coat. Place on a baking sheet and roast in oven until softened, about 10 minutes. Allow to cool slightly.

### STEP 3



### STEP 2



### EASY STEP-BY-STEP

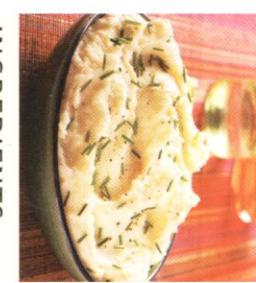
- Preheat oven to 375°F. In a small bowl, combine butter, sage, garlic and pepper. Carefully loosen the skin from the chicken breast, being careful not to tear it.

### STEP 1



Prep Time 20 mins. Cook Time 20 mins.

## Garlic Mashed Potatoes



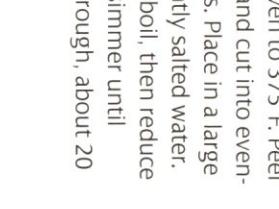
### INGREDIENTS

SERVES 4

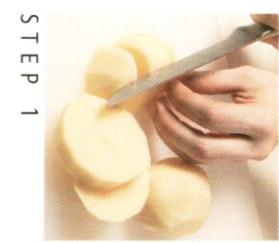
- 2 1/4 lb. russet or Yukon Gold potatoes
- 1 whole garlic bulb
- 1 tbsp. olive oil
- 1/2 cup sour cream
- 2 tbsp. (1/4 stick) butter
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- fresh chives

meanwhile, in a large pot. Mash slightly. Add sour cream and butter. Quickly squeeze pulp from garlic cloves into pot. Add salt and black pepper.

### STEP 6



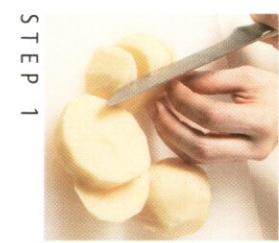
### STEP 1



### EASY STEP-BY-STEP

- Meanwhile, separate garlic cloves, but do not peel them. Place in a bowl, add olive oil and toss to coat. Place on a baking sheet and roast in oven until softened, about 10 minutes. Allow to cool slightly.

### STEP 3



### STEP 2



### EASY STEP-BY-STEP

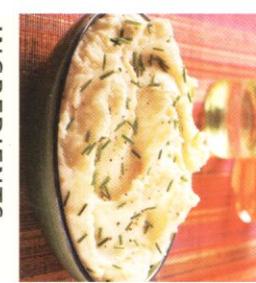
- Preheat oven to 375°F. In a small bowl, combine butter, sage, garlic and pepper. Carefully loosen the skin from the chicken breast, being careful not to tear it.

### STEP 1



Prep Time 20 mins. Cook Time 20 mins.

## Garlic Mashed Potatoes



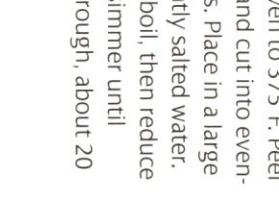
### INGREDIENTS

SERVES 4

- 2 1/4 lb. russet or Yukon Gold potatoes
- 1 whole garlic bulb
- 1 tbsp. olive oil
- 1/2 cup sour cream
- 2 tbsp. (1/4 stick) butter
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- fresh chives

meanwhile, in a large pot. Mash slightly. Add sour cream and butter. Quickly squeeze pulp from garlic cloves into pot. Add salt and black pepper.

### STEP 6



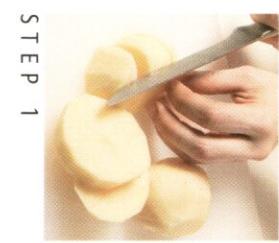
### STEP 1



### EASY STEP-BY-STEP

- Meanwhile, separate garlic cloves, but do not peel them. Place in a bowl, add olive oil and toss to coat. Place on a baking sheet and roast in oven until softened, about 10 minutes. Allow to cool slightly.

### STEP 3



### STEP 2



### EASY STEP-BY-STEP

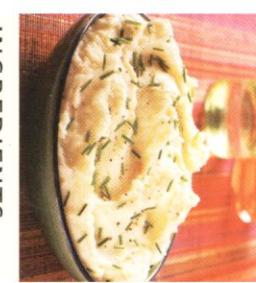
- Preheat oven to 375°F. In a small bowl, combine butter, sage, garlic and pepper. Carefully loosen the skin from the chicken breast, being careful not to tear it.

### STEP 1



Prep Time 20 mins. Cook Time 20 mins.

## Garlic Mashed Potatoes



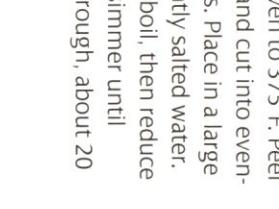
### INGREDIENTS

SERVES 4

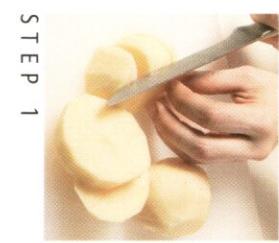
- 2 1/4 lb. russet or Yukon Gold potatoes
- 1 whole garlic bulb
- 1 tbsp. olive oil
- 1/2 cup sour cream
- 2 tbsp. (1/4 stick) butter
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- fresh chives

meanwhile, in a large pot. Mash slightly. Add sour cream and butter. Quickly squeeze pulp from garlic cloves into pot. Add salt and black pepper.

### STEP 6



### STEP 1



### EASY STEP-BY-STEP

- Meanwhile, separate garlic cloves, but do not peel them. Place in a bowl, add olive oil and toss to coat. Place on a baking sheet and roast in oven until softened, about 10 minutes. Allow to cool slightly.

### STEP 3



### STEP 2



### EASY STEP-BY-STEP

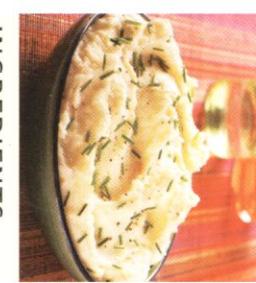
- Preheat oven to 375°F. In a small bowl, combine butter, sage, garlic and pepper. Carefully loosen the skin from the chicken breast, being careful not to tear it.

### STEP 1



Prep Time 20 mins. Cook Time 20 mins.

## Garlic Mashed Potatoes



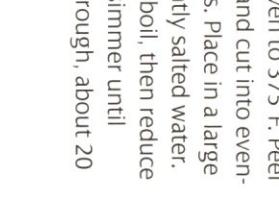
### INGREDIENTS

SERVES 4

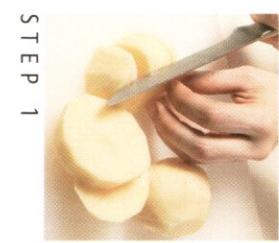
- 2 1/4 lb. russet or Yukon Gold potatoes
- 1 whole garlic bulb
- 1 tbsp. olive oil
- 1/2 cup sour cream
- 2 tbsp. (1/4 stick) butter
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- fresh chives

meanwhile, in a large pot. Mash slightly. Add sour cream and butter. Quickly squeeze pulp from garlic cloves into pot. Add salt and black pepper.

### STEP 6



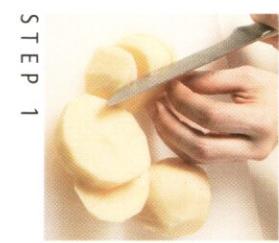
### STEP 1



### EASY STEP-BY-STEP

- Meanwhile, separate garlic cloves, but do not peel them. Place in a bowl, add olive oil and toss to coat. Place on a baking sheet and roast in oven until softened, about 10 minutes. Allow to cool slightly.

### STEP 3



### STEP 2



### EASY STEP-BY-STEP

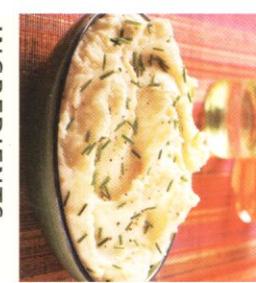
- Preheat oven to 375°F. In a small bowl, combine butter, sage, garlic and pepper. Carefully loosen the skin from the chicken breast, being careful not to tear it.

### STEP 1



Prep Time 20 mins. Cook Time 20 mins.

## Garlic Mashed Potatoes



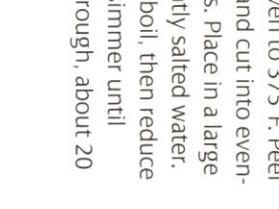
### INGREDIENTS

SERVES 4

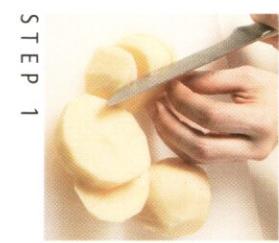
- 2 1/4 lb. russet or Yukon Gold potatoes
- 1 whole garlic bulb
- 1 tbsp. olive oil
- 1/2 cup sour cream
- 2 tbsp. (1/4 stick) butter
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- fresh chives

meanwhile, in a large pot. Mash slightly. Add sour cream and butter. Quickly squeeze pulp from garlic cloves into pot. Add salt and black pepper.

### STEP 6



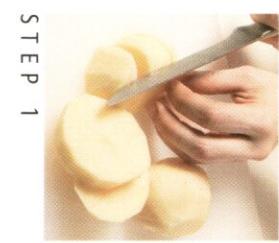
### STEP 1



### EASY STEP-BY-STEP

- Meanwhile, separate garlic cloves, but do not peel them. Place in a bowl, add olive oil and toss to coat. Place on a baking sheet and roast in oven until softened, about 10 minutes. Allow to cool slightly.

### STEP 3



### STEP 2



### EASY STEP-BY-STEP

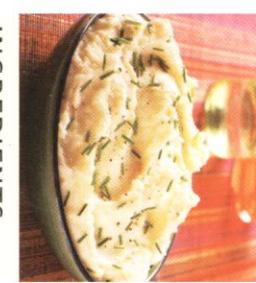
- Preheat oven to 375°F. In a small bowl, combine butter, sage, garlic and pepper. Carefully loosen the skin from the chicken breast, being careful not to tear it.

### STEP 1



Prep Time 20 mins. Cook Time 20 mins.

## Garlic Mashed Potatoes



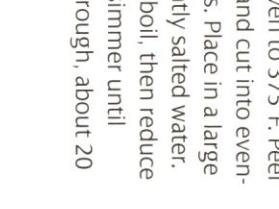
### INGREDIENTS

SERVES 4

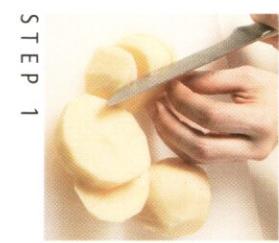
- 2 1/4 lb. russet or Yukon Gold potatoes
- 1 whole garlic bulb
- 1 tbsp. olive oil
- 1/2 cup sour cream
- 2 tbsp. (1/4 stick) butter
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- fresh chives

meanwhile, in a large pot. Mash slightly. Add sour cream and butter. Quickly squeeze pulp from garlic cloves into pot. Add salt and black pepper.

### STEP 6



### STEP 1



### EASY STEP-BY-STEP

- Meanwhile, separate garlic cloves, but do not peel them. Place in a bowl, add olive oil and toss to coat. Place on a baking sheet and roast in oven until softened, about 10 minutes. Allow to cool slightly.