

## Broccoli Mashed Potatoes

### INGREDIENTS:

- ½ bunch broccoli, finely chopped (3 cups)
- 1 pound Yukon gold potatoes, peeled and cut into ½ - inch pieces
- ¼ cup of coconut cream
- 4 tablespoons organic butter substitute, such as Earth Balance  
Kosher Salt and black pepper to taste

### PREPARATION:

Fill a large saucepan with 1 inch of water and fit with a steamer basket. Bring water to a boil. Place broccoli and potatoes in the basket, cover, and steam until very tender, 10 to 12 minutes. Drain the vegetables well and return them to the pot. Add the remaining ingredient, season to preference, and mash to desired consistency.

### NOTES FROM THE COOK: