



## Rainbow Veggie Mashed Potatoes

Sautéed baby carrots, fresh peas and asparagus

### INGREDIENTS

- 2 lbs. (960 g) Lamb's Supreme® Gold mashed potatoes (M0011)
- 1 bunch baby rainbow carrots, sliced lengthwise, blanched and rinsed in cold water
- 1 cup (120 g) fresh peas, blanched and rinsed in cold water
- 1 bunch asparagus, cut diagonally then blanched and rinsed in cold water
- 1 Tbsp. (9 g) minced garlic
- 2 Tbsp. (28 g) butter
- 2 Tbsp. (30 mL) olive oil

### DIRECTIONS

1. Prepare the Lamb's Supreme® Gold mashed potatoes according to manufacturer's directions. Keep warm.
2. In large skillet place 2 tsp. (9 g) butter with 2 Tbsp. (30 mL) olive oil, heat until hot.
3. Toss in carrots, stir until carrots are warm, then add asparagus and peas
4. Add 1 Tbsp. (9 g) minced garlic, stir and heat vegetables until hot.
5. Season to taste with salt and pepper and set aside the vegetables.
6. Place Lamb's Supreme® Gold mashed potatoes in large bowl.
7. Place the cooked vegetables on top of the mashed potatoes.
8. Serve immediately.

### Yield

4-6 portions