



Rutabaga Carrot Mash

6-8 servings

INGREDIENTS

- 6 cups rutabaga, cubed
- 5 carrots, sliced
- 3 Tbsp butter
- 1/2 tsp salt
- Black pepper to taste

DIRECTIONS

1. Place rutabaga and carrots in a large pot filled with water.
2. Cook over high heat until vegetables are soft, about 40 minutes. Turn off heat and drain.
3. In the pot, mash the vegetables until smooth with only a few small lumps.
4. Add butter and beat with a spoon until smooth.
5. Add salt and pepper to taste.
6. Enjoy warm.



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