

# HOW TO MAKE INSTANT POTATOES TASTE BETTER



**Prep Time:** 5 min  
**Cook Time:** 10 min  
**Servings:** 8

## Ingredients

- 8 ounces instant mashed potatoes (2 cups of potato flakes)
- 2 cups milk
- 2 cups chicken broth
- 1/2 cup melted butter
- 1/2 tablespoon salt
- 1/2 tablespoon black pepper
- 1/2 cup sour cream
- 1/2 cup cream cheese
- 1 tablespoon onion powder
- 1 teaspoon garlic powder

## Instructions

1. In a medium saucepan bring the milk and broth to a gentle boil and stir continuously while the mixture boils for two minutes.
2. Remove the liquids from heat and pour into a large mixing bowl.
3. Add potato flakes and stir well with a whisk to make sure all flakes are moistened. Let sit for five minutes.
4. Use a hand mixer to mix and fluff potatoes on medium speed for one minute.
5. Add remaining ingredients and mix on medium to medium-high until all ingredients are well combined.
6. Garnish with parsley, bacon, cheese, gravy...whatever you choose!