

# Smashed Yukon Gold Potatoes



**Prep:** 10 minutes

**Cook:** 25 minutes

**Serves:** 4

*Ingredient Studio—Chefs Candy Argondizza & Marité Acosta*

8 Yukon gold potatoes medium sized washed  
2 tablespoons of vinegar, red or white  
2 tablespoons of butter  
1 teaspoon of paprika  
1 teaspoon of salt  
1/4 teaspoon of black pepper

1. Place the potatoes in a large pot and cover with water; place on stove-top, high heat.
2. When the water comes to a rolling boil, lower the heat to a simmer.
3. Cook the potatoes until, when punctured with a knife, they slide off easily.
4. Drain the potatoes and place back into the same pot.
5. Add the rest of the ingredients and using a large fork or a potato masher, smash the potatoes until broken up and combined with the rest of the ingredients.
6. Taste and adjust if necessary.



*Chef's Notes:* These are delicious served alongside chicken, beef or pork!