



Makes 6 cups
Preparation Time: 10 minutes
Cook Time: 20 minutes

INGREDIENTS:

3 lb. Yukon gold potatoes, cut
into 2-inch chunks (8 cups)

2 cups unsweetened, unflavored
plant-based milk

2 tablespoons chopped fresh dill

2 tablespoons lemon juice

1 teaspoon garlic powder

Sea salt, to taste

Freshly ground black pepper, to
taste

Lemon and Dill Mashed Potatoes

These comforting, creamy spuds are an excellent side dish when you're trying to impress a group of guests. The mashed taters are infused with bright lemon juice, fresh dill, and tangy **garlic** to deliver maximum flavor with minimal effort. Plant-based milk makes them extra velvety so each bite tastes like you're nibbling on a cloud, and a crack of black pepper brings a subtle touch of spice to the rich mash. Serve these dill mashed **potatoes** alongside roasted veggies, hearty casseroles, or leafy green salads for a plant-based feast that leaves you feeling nourished from the inside out.

For more vegan potato recipes, check out these tasty ideas:

- [Waffled Smashed Potatoes with Creamed Spinach](#)
- [Nopales and Potatoes Breakfast Hash](#)
- [Air-Fried Fingerling Potatoes](#)
- [Vegan Minestrone Soup with Potatoes and Kale](#)
- Or check out our collection of favorites: [Spectacular Spud Recipes to Supercharge Your Day](#)

By Darshana Thacker Wendel

- 1** Place potatoes in a steamer basket in a large saucepan. Add water to saucepan to just below basket. Bring to boiling. Steam, covered, 20 minutes or until very tender. Transfer potatoes to a large bowl and mash.
- 2** Add the remaining ingredients; mix well to combine. Serve warm.