

## Pressure Cooker Mashed Potatoes

**Prep** 10 mins **Cook** 15 mins **Total** 25 mins

10 minutes to prep this super easy pressure cooker mashed potatoes. Butter garlic smashed potatoes sprinkled with cheese and pepper, so fluffy and creamy. Don't save it for just thanksgiving!

Author: Pressure Cook Recipes

Serving: 2 - 4

### Ingredients

- 4 russet potatoes or 6 Yukon gold potatoes (~2.5lbs/1100g), peeled and quartered
- 1 cup (250ml) water
- ~1/2 cup (100 ml) milk
- 2 tablespoons (30g) unsalted butter
- 2 cloves garlic, minced
- 2 tablespoons (30g) grated Parmesan cheese
- Kosher salt & pepper to taste

### Instructions

1. Fill the pressure cooker with 1 cup of water.
2. Place the [vegetable steamer](#) in the pot and add quartered potatoes in the steamer trivet.
3. Close the lid. Cook in high pressure for 8 minutes with an Electric Pressure Cooker, then quick release.
4. While the potatoes are cooking, heat a small sauce pan over medium heat. Melt the butter and add the garlic. Add a pinch of kosher salt. Sauté the garlic for 1 to 2 minutes until fragrant and golden in color. Add the milk and deglaze the pan. Remove mixture from heat when it is hot.
5. Remove the lid. Mash the cooked potatoes in a medium mixing bowl with a [potato masher](#). Add half of the garlic butter mixture to the bowl. Continue to mash, stir, and add the mixture until desired consistency. Add Parmesan cheese. Taste and season with salt and pepper.
6. Serve warm and EAT!

### Notes

You may use unpeeled potatoes if you prefer.

If you want fluffy mashed potatoes, use starchy potatoes like Russets or Yukon Golds. Don't substitute it with other types of potatoes.

Yes, you can double this recipe. The timing will stay the same. If you are tripling the recipe or the potatoes are packed too tightly, you may have to increase the cooking time by 1 - 2 minutes.