

# Instant Pot Mashed Potatoes



Instant Pot Mashed Potatoes are rich and creamy and so easy to make! Making mashed potatoes has never been quicker or tasted better than these Instant Pot mashed potatoes ready in 20 minutes!

<b>Course</b>	Side Dish
<b>Cuisine</b>	American
<b>Prep Time</b>	10 minutes
<b>Cook Time</b>	10 minutes
<b>Time to come to pressure</b>	8 minutes
<b>Total Time</b>	20 minutes
<b>Servings</b>	6
<b>Calories</b>	225kcal
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## Ingredients

- 3 Pounds Potatoes 6 medium, Peeled and Sliced
- Water to Cover Potatoes About 4-5 cups
- 2 Teaspoons [Salt](#) Divided
- 1/4 Cup [Butter](#)
- 1/4 Cup [Sour Cream](#)
- 1/4 Cup [Milk](#)
- 1/2 Teaspoon [Garlic Powder](#)
- 1/2 Teaspoon [Pepper](#)

## Instructions

1. Place the peeled and sliced potatoes into the bottom of the instant pot.
2. Cover with water and add 1 teaspoon of salt.
3. Place the lid on the instant pot and set the valve to seal.
4. Cook on manual pressure for 8 minutes.
5. When the timer goes off, turn the instant pot off.
6. Quick release the pressure from the pot.
7. Drain the potatoes and return to the instant pot.
8. Add the remaining salt, pepper, garlic powder, butter, milk and sour cream to the potatoes. Mash until smooth.
9. Serve topped with parsley if desired.

## Notes

NOTE: This recipe can be doubled in a 6 or 8 quart instant pot.

NOTE: There is no need to cut the potatoes into small chunks. Slice each potato into large rounds (about 4-5 rounds per potato).

### **Nutrition**

Calories: 225kcal | Carbohydrates: 29g | Protein: 6g | Fat: 10g | Saturated Fat: 6g | Cholesterol: 26mg | Sodium: 877mg | Potassium: 963mg | Fiber: 5g | Vitamin A: 310IU | Vitamin C: 25.8mg | Calcium: 92mg | Iron: 7.3mg

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