



Skordalia Crudite

Garlicy Greek Skordalia featuring Lamb Weston® mashed potatoes served with vegetable crudité and pita chips

INGREDIENTS

- 1 lb. (454 g) Lamb Weston® Supreme Mashed (M16)
- 8 garlic cloves
- ¾ cup (226 g) blanched almonds, whole
- ½ cup (108 g) extra virgin olive oil
- 1 tbsp. (20 g) salt
- 5 tbsp. (101 g) lemon juice, fresh
- 3 tbsp. (60 g) white vinegar
- Salt and pepper to taste

Serve with pita chips, vegetable crudité

DIRECTIONS

1. Cook mashed potatoes to manufacturer's directions
2. In a food processor, combine the garlic, almonds, and olive oil – purée ingredients to form a paste
3. Add mashed potatoes to the processor along with 1 tbsp. (20 g) salt, 3 tbsp. (60 g) lemon juice, and 1 tbsp. (20 g) white vinegar – process until smooth
4. Adjust seasoning with salt and pepper, lemon juice, and white vinegar

Yield

4 portion