


# Recipe

Taste of Home



## Potato Pumpkin Mash

 TOTAL TIME: Prep: 20 min. Cook: 25 min.

 YIELD: 8 servings.

*No more plain white mashed potatoes for us! I swirl fresh pumpkin into potatoes for a little extra holiday color.*

— Michelle Medley, Dallas, Texas

### Ingredients

8 cups cubed peeled pie pumpkin (about 2 pounds)

8 medium Yukon Gold potatoes, peeled and cubed (about 2 pounds)

1/2 to 3/4 cup 2% milk, divided

8 tablespoons butter, softened, divided

1 teaspoon salt, divided

1 tablespoon olive oil

1/4 teaspoon coarsely ground pepper

### Directions

1. Place pumpkin in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, for 20-25 minutes or until tender.
2. Meanwhile, place potatoes in another saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, for 10-15 minutes or until tender.
3. Drain potatoes; return to pan. Mash potatoes, adding 1/4 cup milk, 4 tablespoons butter and 1/2 teaspoon salt. Add additional milk if needed to reach desired consistency. Transfer to a serving bowl; keep warm.
4. Drain pumpkin; return to pan. Mash pumpkin, gradually adding the remaining butter and salt and enough remaining milk to reach desired consistency; spoon evenly over potatoes. Cut through mashed vegetables with a spoon or knife to swirl. Drizzle with olive oil; sprinkle with pepper. Serve immediately.

### Nutrition Facts

3/4 cup equals 214 calories, 13g fat (8g saturated fat), 31mg cholesterol, 384mg sodium, 23g carbohydrate, 2g fiber, 3g protein.

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