

Light 'n' Creamy Mashed Potatoes

Ingredients:

- 3 pounds potatoes, quartered, leave the skins on for more color and nutrition—Yukon Gold Potatoes and red potatoes are thinner skinned and work well
 - 4 ounces fat-free cream cheese, cubed
 - 1/2 cup reduced-fat sour cream
 - 1/2 cup fat-free milk
 - 3/4 teaspoon salt
 - 1/4 teaspoon garlic powder
 - 1/4 teaspoon pepper
 - 1 tablespoon minced chives
 - 1 dash paprika, optional
1. Place potatoes in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender. Drain.
 2. In a large mixing bowl, mash the potatoes. Add the cream cheese, sour cream, milk, salt, garlic powder and pepper; beat until smooth. Stir in chives. Sprinkle with paprika if desired.