

Cheesy Chipotle Smashed 'Taters

1 Large Sweet Potato, chopped into bite-size pieces
4-5 White Potatoes, chopped into bite-size pieces
3 Garlic Cloves, chopped
2oz Vegan Cream Cheese*
4oz Vegan Cheddar Cheese, cut into smaller pieces**
1/4 C Vegan Butter
3 Chipotle Peppers in Adobo Sauce
1/4 C Non-Dairy Milk
S&P to taste
Ancho, Cayenne or Chipotle Chili Powder for garnish (optional)

Bring a large pot of water to a boil. Throw in sweet potatoes. Boil 5 minutes. Throw in white potatoes. Turn heat to low boil and boil until fork tender, about 12-15 minutes.

A NOTE on cutting sweet potatoes or anything else tough to cut through: My neighbor and good friend taught me this trick and it works like a charm. Instead of using your knife to 'saw' through tough veggies, use your knife to make the initial cut so that when you lift your knife, the potato sticks to it. Then, lift your knife and slam it back down on the cutting board with the potato hanging on. The force you get with the heavy potato weighing the knife down will surely split it in a few 'slams'. Keep fingers and limbs away from oncoming knife!

While potatoes are boiling, make the cheese.

*Vegan Cream cheese generally comes in 8oz tubs. You don't have to measure exactly. Use a knife and score a line down the center, then do it again cross-wise so it's divided into 4 equal sections. Scoop out one section. Consider that 2oz.

**Same goes for cheese. The cheese I used (Vegan Rella Cheddar) came in an 8oz block. I cut in half. That's about 4oz. If you are new to vegan cheese - check ingredients! Casein is a milk protein proven to cause promote cancer. Avoid Casein like the plague. You can also use vegan shredded cheddar and avoid cutting a block.

Put your cream cheese, cut up cheddar, butter and chipotles into a food processor and process until smooth.

When potatoes are done, drain and put into a large bowl. Using a potato masher, mash up potatoes with cheese sauce, non-dairy milk and S&P. Garnish with a sprinkle of powdered chili pepper. (I used Ancho)