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## Ninja Speedi Mashed Potatoes and Honey-Glazed Carrots

### INGREDIENTS FOR THE MASHED POTATOES:

For the Cook

4 Medium Size Russet Potatoes, Peeled, and Cubed Into 1" Pieces

½ Medium Onion, Chopped

4 Cups Water (potatoes should be nearly submerged in water.)



In the Ninja Speedi, set the machine to the Steam and Bake Setting, 375 Degrees and 20 minutes.

Pour cubed potatoes, onion and water in Ninja Speedi pot, close lid and press start.

When potatoes have cooked, drain water from the potatoes and place potatoes and onions back in the Ninja Speedi pot.

After the cook, add the following ingredients:

1 Stick Unsalted Softened Butter

½ Cup Sour Cream

½ - ¾ Cup Half and Half (or whole milk or cream)

1 TSP Garlic Powder (Be sure your garlic powder is **NOT** garlic **salt**)

2-3 TSP Kosher Salt (to taste, I think potatoes need a lot of salt)

1TSP Freshly Ground Pepper (or more to your liking)

Mix the ingredients together. Add more half and half if needed. You can leave the potatoes as chunky or make them as smooth as you want. They are your potatoes. Serve with fresh or dried herbs, such as thyme.

#### INGREDIENTS FOR THE HONEY-GLAZED CARROTS:

1 LB of Baby Carrots (Note: After the initial cook I think I personally like regular size carrots, a little larger in girth and cut into 1" – 1 ½" lengths. They are a little more work, but I think it's worth the effort.)

2 TBS Softened Butter

1 TBS of Olive Oil

1 TSP Cinnamon

½ TSP Ground Ginger

1 TSP Salt

½ TSP Freshly Ground Pepper

3 Garlic Cloves, Crushed (I use crushed garlic out of the bottle I buy at Costco)



Mix all ingredients together very well.

Pour 1 Cup Water in Bottom of Ninja Speedi Machine

Place the ledge (my word, I think Ninja calls it the tray) on the lower level of the Ninja Speedi Pot

Place all ingredients in Ninja Cake Pan (or a baking pan that will fit in the Ninja Speedi) and place the pan on the ledge placed at the bottom level of the pot.

Set the cooking setting to Steam and Bake, 375 degrees for 20 minutes.

When the cook is finished stir the ingredients together and add 2 TBS of Honey. Stir to coat the carrots in the honey.

**NOTE:** If cooking the sides at the same time in the Ninja Speedi, proceed as above, just set the ledge on top of the potatoes and place the pan with the carrots on top of the ledge. Do not add the 1 cup of water to the four cups of water to the potatoes. The four cups of water for the potatoes will be enough water.

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