



CHIPOTLE MASHED POTATOES

2 pounds medium red or Yukon gold potatoes, peeled if you wish, cut into 1 1/2 inch chunks
1/2 cup Frontera Chipotle Salsa
4 to 6 tablespoons softened butter
1/4 cup chopped fresh cilantro
about 1 teaspoon salt

Place potatoes into a large saucepan with water to cover. Bring to a boil, reduce heat to medium-low; cook until potatoes are fork-tender, about 20 minutes. Drain and return potatoes to the pot. Set the pot over low heat and add the salsa, butter, cilantro and salt. Mash with a potato masher until as smooth as you like. Taste and adjust the seasonings.