

Need creamy comfort in a hurry? Say hello to Purely Potato, your pantry's best kept secret for smooth, fluffy mash with zero fuss. No peeling. No boiling. No stress. Just a fork, some hot water, and a minute of your time.

What You'll Need:

1. 1 cup (250ml) hot water
2. A pinch of salt (optional, but recommended)
3. 1 Pot of Purely Potato
4. Extra 1/4 cup (60ml) hot water to finish
5. A fork or whisk

Let's Make It!

1. Add 1 cup (250ml) hot water to a bowl and a pinch of salt.
2. Pour in the contents of the Purely Potato Pot.
3. Stir gently with a fork until evenly combined.
4. Add 1/4 cup (60ml) more hot water and whisk until smooth.
5. Let sit for a minute, then fluff with a fork.

Optional:

- Top with olive oil, vegan butter, chives, or gravy. Enjoy!

Why Choose Purely Potato?

- Gluten-Free
- Dairy-Free
- No Sulphites