

#CREATEASTIR WITH NOLA® AND ANITA'S MAYO MASH



GIVE THIS CLASSIC A NOLA TWIST!



Serves 6



Suitable for Vegetarians

INGREDIENTS:

1 kg of floury potatoes, peeled and quartered

½ cup (125ml) **Nola Original Mayonnaise**

½ cup (125ml) Milk or evaporated milk

50g butter

1tsp seasoning to taste

METHOD:

Place the potatoes in a pot and cover with cold salted water.

Bring to a boil, reduce heat to medium and cook the potatoes for about 15 minutes or until soft and tender.

Drain in a colander, for 10 minutes, allowing all the steam to evaporate.

Return to the pot and mash the potatoes with the **Nola Original Mayonnaise**, milk and butter and seasoning to taste.

Serve with chakalaka, boerewors and a fresh green salad.



NOLA®