



In your box

- 4 Russet Potatoes
- 1 oz. Butter
- 2 oz. Grated Parmesan
- ¼ oz. Parsley
- ½ fl. oz. Truffle Oil
- .96 fl. oz. Pure Maple Syrup
- 1 oz. Walnut Halves
- 2 Garlic Cloves
- 4 fl. oz. Whole Milk
- 12 oz. Brussels Sprouts

Makes 6 Servings

Thanksgiving Sides: Walnut Maple Brussels and Truffle Mashed Potatoes

NUTRITION per serving—Calories: 277, Carbohydrates: 31g, Fat: 14g, Protein: 9g, Sodium: 495mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level ● □ □ □
Easy

Spice Level □ □ □ □
Not Spicy



📌 You will need

Olive Oil, Salt, Pepper

Medium Pot, Colander, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Thoroughly rinse produce and pat dry



1

Cook Potatoes and Prepare Ingredients

- Peel and cut **potatoes** into 1" dice.
- Bring a medium pot with potatoes, **garlic cloves**, and enough **water** to cover to a boil. Cook until potatoes are tender, 14-18 minutes.
- While potatoes boil, trim stems off **Brussels sprouts** and slice thinly.
- Coarsely chop **walnuts**.
- Mince **parsley**, leaves and stems.



2

Mash the Potatoes

- Drain cooked **potatoes** in a colander and return to pot.
- Add **butter, milk, Parmesan, parsley, and truffle oil** (to taste). Mash until desired consistency is reached. Season with ½ tsp. **salt** and a pinch of **pepper** and set aside.
- While potatoes, cook Brussels sprouts.



3

Start the Brussels Sprouts

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **Brussels sprouts** to hot pan and stir occasionally until lightly charred, 3-5 minutes.



4

Finish the Brussels Sprouts

- Add **walnuts** and **maple syrup** to pan and stir occasionally until a light glaze forms, 1-2 minutes.
- Season with ¼ tsp. **salt** and a pinch of **pepper**. Remove from burner and set aside.



5

Finish the Dish

- Transfer **sides** to serving dishes, and serve family-style with the main dish of your choice. Bon appétit!