

Parsnip Potato Mash with Garlic Chive Browned Butter (Sides, Easy Entertaining)

1 lb. Yukon Gold potatoes, peeled and diced
2 medium parsnips, peeled and chopped
6 Tbsp. butter
3 to 4 Tbsp. milk
½ tsp. salt
1 Tbsp. Halladay's Garlic Chive Seasoning
½ cup hazelnuts or walnuts, chopped
Milk

Cook potatoes in a medium pot of boiling water for 5 minutes. Add parsnips and cook for 15 more minutes or until fork tender. Drain well and add 2 tablespoons of butter. Melt remaining butter until slightly browned. Stir in seasoning and nuts; pour over potatoes and mash. Thin with milk to desired consistency.