

The Art of Cuisine



Knock Your Socks Off Baked Mashed Potatoes

Level: Easy
Serves: 6 to 8 servings

Ingredients

- Olive oil cooking spray
- 4 pounds mini/baby Yukon gold or red potatoes (don't peel we leave the skins on for extra vitamins)
- 1 cup whole milk
- 1/4 cup sour cream
- 1 clove of garlic, minced
- 1/2 cup (1 stick) Smart Balance Butter or Margarine, melted
- 2 tablespoons of fresh Italian flat leaf parsley, finely chopped
- 2 tablespoons of chives, finely chopped (reserve 1 tbs some for top)
- 1 1/2 cups grated shredded Italian Cheese Blend
- 1 cup freshly grated Parmesan (reserve 1/4 cup for topping)
- Salt and freshly ground black pepper
- 2 tablespoons plain dry bread crumbs

Directions

Preheat the oven to 400 degrees F. Generously coat a 13 by 9 by 2-inch baking dish with olive oil cooking spray.

Cook the potatoes in a large pot of boiling salted water until they are very tender, about 15 minutes. Drain; return the potatoes to the same pot and mash well. Mix in the milk, sour cream, garlic, and melted butter. Mix in the Italian parsley, chives, Italian cheese, and 3/4 cup of the Parmesan then season, to taste, with salt and pepper. Transfer the potatoes to the prepared baking dish. Stir the bread crumbs, remaining 1/4 cup of Parmesan, and remaining 1 tablespoon diced chives in a small bowl to blend. Sprinkle the bread crumb mixture over the mashed potatoes. Recipe can be prepared up to this point 6 hours ahead of time; cover and chill.

Bake, uncovered, until the topping is golden brown, about 20 minutes.

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