



Farmhouse Aged White Cheddar Mashed Potatoes

prep time:
15 minutes

cook time:
20 minutes

makes 6 servings

grocery list

baking potatoes

ShopRite butter

garlic

salt

Simply Organic Black Pepper

whole milk

$\frac{3}{4}$ lb. aged farmhouse white Cheddar
cheese

cream cheese

fresh chives

farmhouse aged white cheddar mashed potatoes

3 lb. russet baking potatoes, peeled and quartered

1/4 cup **ShopRite butter**, softened

2 cloves garlic, minced

1/2 tsp. salt

1/4 tsp. **Simply Organic Black Pepper**

1/2 cup whole milk

3/4 lb. aged farmhouse white Cheddar cheese, grated

2 tbsp. cream cheese

Chopped chives

1. Place fresh potatoes in large pot. Add enough cold water to cover. Cook potatoes, covered, 20 to 25 minutes or until tender. Drain.
2. Return potatoes to warm pot to evaporate excess moisture. Mash potatoes with butter, garlic, salt and pepper. Keep warm.
3. In large saucepan, heat milk over medium heat. Add grated Cheddar and reduce heat to low. Stir until cheese melts. Stir in cream cheese until melted. Gradually mash cheese mixture into potato mixture until combined. Garnish with freshly chopped chives. Serve hot.

Per Serving: 490 calories, 40g carbohydrate, 20g protein, 28g fat, 18g saturated fat, 4 fiber, 85mg cholesterol, 620mg sodium

cook's journal

kitchen tools

vegetable peeler

chef's knife

cutting board

box cheese grater

measuring utensils

large pot

colander

potato masher or
potato ricer

large saucepan

heatproof spatula

recipe note

Aged white Cheddar adds a rich, tangy flavor to everyday creamy mashed potatoes.

a good idea

The preferred tool for mashing potatoes is a potato masher or potato ricer. Mash potatoes only until they are light; overworking makes them sticky and starchy.

