



Layered Mashed Potatoes

BY CHEF MELANI BASTIANS



Ingredients:

- 3¼ lb. baking potatoes (about 10), peeled, chopped and cooked
- 1 large sweet potato (½ lb.), peeled, chopped and cooked
- 2 tablespoons chopped chives
- 1 tub (8 oz.) Cream Cheese Spread
- ½ cup sour cream
- ¼ tsp. black pepper
- ¼ cup Shredded Parmesan Cheese
- ¼ cup Shredded Cheddar Cheese

Directions:

STEP 1: Heat oven to 375° F.

STEP 2: Place potatoes in separate bowls. Add half each of the cream cheese spread, sour cream and pepper to potatoes in each bowl. Mash until creamy.

STEP 3: Stir half the Parmesan into white potatoes, then stir half the cheddar into sweet potatoes. Layer half of each the potatoes in 2-qt. casserole sprayed with cooking spray. Repeat layers.

STEP 4: Bake for 15 minutes. Top with remaining cheeses and chives. Bake for 5 minutes or until melted.



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