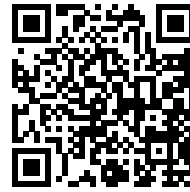




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Recipe by: Laura Vitale

Serves 6-8

**Prep Time: 15 minutes**

**Cook Time: 45 minutes**

### Ingredients

- \_\_ 1-1/2 lb of Russet Potatoes, peeled
- \_\_ 1 Yellow Onion, diced
- \_\_ 2 Tbsp of Butter
- \_\_ 10oz of Mozzarella Cheese, cut into tiny cubes
- \_\_ Salt and Pepper, to taste
- \_\_ 1/4 cup of Light Olive Oil

1) Boil the potatoes in salted water until tender but not mushy, remove from the water, drain well and cool slightly.

2) Mash the potatoes using a fork into lumpy mash consistency, season with a touch more salt and plenty of black pepper, add in the cubed cheese, mix really well to combine.

3) In a 10 inch skillet, add the olive oil, preheat over medium heat, once hot, add the potato and cheese mixture and cook while stirring the whole time until all the cheese is melted, then place a lid on, turn the heat down to medium low and cook for about 7-10 minutes or until the bottom is crispy and brown then carefully flip it (watch video to see the best way to do this) and cook it on the opposite side for another 7-10 minutes, serve warm.

