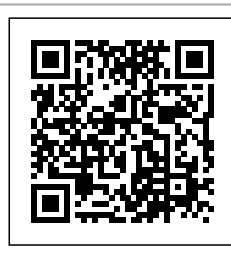


Baked Mashed Potatoes



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Recipe by: Laura Vitale

Serves 6-8

Prep Time: minutes

Cook Time: minutes

Ingredients

__ 4 lbs of Potatoes, boiled in salted water and mashed

__ ½ cup of Heavy Cream

__ ½ cup of Whole Milk

__ ½ Cup of Unsalted Butter,

__ ¾ of a cup of Mascarpone Cheese or Cream Cheese

__ Salt and Pepper to taste

__ Fresh Parmiggiano Reggiano Cheese

__ 1 cup of Bread Crumbs

__ A Tiny Bit of Olive Oil

1) Preheat the oven to 350 degrees.

2) In a small saucepan, add the cream, milk and butter and heat it until its hot and the butter has melted. Add the milk mixture to the mashed potatoes along with the mascarpone and grate in about 1 cup of parmiggiano, season with salt and pepper and stir to combine.

3) Place the mashed potato mixture in a large casserole dish and top it with the bread crumbs and grate some more parmiggiano evenly over the top, drizzle a tiny bit of oil over the top and bake it for about 45 minutes or until golden brown and crispy on top.

