



## Mashed Potatoes with Bacon & Cheddar

**Prep: 25 minutes**

**Cook: 25 minutes • Serves: 8**

- 3 pounds Yukon gold potatoes (about 8 medium), unpeeled and cut into 2-inch chunks
- 1 container (8 ounces) sour cream
- ½ cup unsalted butter (1 stick), cut into small pieces
- 1 teaspoon salt
- ⅛ teaspoon ground black pepper
- 1 package (8 ounces) shredded Cheddar cheese (2 cups)
- 1 package (2.1 ounces) fully cooked bacon, coarsely chopped
- Fresh parsley leaves for garnish (optional)

**1.** In large covered saucepot, add potatoes and enough salted water to cover; heat to boiling over high heat. Simmer, uncovered, 15 minutes or until potatoes are fork-tender.

**2.** Drain potatoes well, then return to saucepot. Add sour cream, butter, salt and pepper. With hand mixer at medium-low speed, beat potatoes 2 to 3 minutes or until light and fluffy and few lumps remain; do not overmix. Fold in cheese and bacon. Garnish with parsley, if desired.

*Approximate nutritional values per serving:  
460 Calories, 30g Fat (18g Saturated),  
80mg Cholesterol, 588mg Sodium,  
32g Carbohydrates, 2g Fiber, 14g Protein*

### **Chef Tips**

*To avoid lumps, do not allow cooked potatoes to cool before preparing mashed potatoes.*

*Mix-in ideas: fresh herbs such as parsley or rosemary; chopped green onions.*