

Crunchy Cheesy Baked Mashed Potatoes



Trend: 2012 is being called "the year of the potato," with a slant toward adding creative mix-ins and flavors.

Source: Trend Report 2012, Andrew Freeman and Company

Crunchy Cheesy Baked Mashed Potatoes

Yield: 12 servings (half hotel pan)



16.44 oz. (1bag)	Idahoan PREMIUM Buttery Golden Selects® Mashed Potatoes (Item #00335)
1 1/2 cups	Fat-free sour cream
1 1/2 cups	Sharp cheddar cheese, grated
12 oz.	Low-fat mozzarella, cut into 1/4-inch cubes
1 cup	Panko
1 1/2 cups	Parmesan cheese, fresh, grated
1 1/2 cups	Old-fashioned rolled oats
1/4 lb.	Melted butter
3 Tbsp.	Olive oil
1/2 tsp.	Black pepper

Steps:

1. In half hotel pan, prepare Idahoan PREMIUM Buttery Golden Selects® Mashed Potatoes per package instructions. Add sour cream, cheddar and mozzarella and blend together. Smooth top of potatoes.
2. In bowl, combine panko, Parmesan, rolled oats, melted butter, olive oil and black pepper.
3. Spread panko mixture evenly over mashed potatoes.
4. Bake in a 400°F oven for 35 minutes.

Instrucciones:

1. En media bandeja para horno tipo hotel, preparar el Puré de papas "Idahoan PREMIUM Buttery Golden Selects®" según las instrucciones del envase. Agregar la crema ácida, el cheddar y la mozzarella y mezclar bien. Alisar la superficie de la preparación.
2. En un tazón, combinar el panko, el queso parmesano, la avena enrollada, la mantequilla derretida, el aceite de oliva y la pimienta negra.
3. Distribuir la mezcla de panko de forma pareja sobre el puré de papas.
4. Hornear a 400°F durante 35 minutos.



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