

CHEESY BUTTERY POTATO

Stuffed Mushrooms



IDAHOAN® CHEESY BUTTERY POTATO Stuffed Mushrooms

1 pouch Idahoan Buttery Golden Selects® mashed potatoes

72 large mushrooms

6 tablespoons olive oil

½ cup chopped chives

1 cup finely chopped bacon or prepared bacon bits

1½ cup shredded white cheddar cheese

4 tablespoons minced garlic

Prepare potatoes according to package directions. Add chives, bacon, and shredded cheese (reserve enough to top mushrooms). Spread olive oil and minced garlic on bottom of walled cookie sheet or baking dish. Remove stems from mushrooms and stuff caps with potato mixture. Sprinkle shredded cheddar over the top of the mushrooms. Bake at 350°F for 20 to 25 minutes.

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Simple elegance.

These bite-sized appetizers are
packed with flavor. A crowd
pleaser that is a quick fix.



Homemade Taste Every Time®