



Loaded Mashed Potatoes with Bacon

SERVES 6

Holiday



Prep & Cook Time
30-40 MIN

Cook Within
7 DAYS

You Will Need
Olive Oil, Salt, Pepper
Medium Pot, Colander

Ingredients
4 oz. Shredded Cheddar Cheese
4 fl. oz. Cream Sauce Base
2 Green Onions
2 oz. Sour Cream
1 oz. Butter
2 Garlic Cloves
4 Russet Potatoes
1 oz. Crumbled Bacon

Difficulty Level
EASY

Spice Level
NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23402

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.



1. Start the Potatoes

- If using any fresh produce, thoroughly rinse and pat dry.
- Upon delivery, remove potatoes from meal bag and store at room temperature.
- Peel and cut **potatoes** into large evenly-sized chunks.
- Bring a medium pot with potato chunks and 2 tsp. **salt** covered by **water** to a boil. Cook until fork-tender, 14-18 minutes.
- Reserve ½ cup **potato cooking water**. Drain potatoes in a colander. Reserve pot; no need to wipe clean.
- While potatoes cook, continue recipe.



2. Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Mince **garlic**.
- Line a microwave-safe plate with a paper towel. Spread **bacon** evenly on towel-lined plate. Microwave until crisp, 1-2 minutes.



3. Finish the Potatoes

- Return pot used to cook potatoes to medium heat and add 1 tsp. **olive oil**. Add **garlic** to hot pot and cook until fragrant, 30-45 seconds.
- Add **cream base** and **butter**. Bring to a simmer, stirring occasionally.
- Once simmering, remove from burner. Add **potatoes**, **sour cream**, **cheese** (reserve a pinch for garnish), 2 Tbsp. reserved **potato cooking water**, ½ tsp. **salt**, and ¼ tsp. **pepper**. Mash until smooth. *If too dry, add additional reserved **potato cooking water**, 1 Tbsp. at a time, until desired consistency is reached.*
- Serve family-style, garnishing with **bacon**, **green onions**, and reserved cheese. Bon appétit!