

# Baked Potato Casserole

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**Servings: 12**

**Preparation Time: 20 minutes**

**Start to Finish Time: 1 hour 10 minutes**

**3 pounds gold potatoes, peeled and cut into one-inch slices**

**5 large eggs**

**6 pats (3 tablespoons) "Medlee" garlic parm seasoned butter**

**1 package (5.2 ounce) "Boursin Garlic & Fine Herbs" spreadable cheese**

**1 cup heavy cream**

**2 teaspoons Kosher salt**

**cooking spray**

Place the potatoes into a large saucepan. Cover with water. Bring to a boil on high heat. Reduce the heat to low. Simmer 15 to 18 minutes or until tender.

Meanwhile, separate the egg yolks from the whites (discard the whites or reserve for another use).

Preheat the oven to 350 degrees.

Drain the potatoes. Return to the same pan. Add the butter, spreadable cheese, cream and salt. Mash the potatoes with a potato masher (or beat with an electric mixer on low). Gently stir (fold) into the egg yolks.

Coat a nine-inch deep baking dish with cooking spray. Spread the potato mixture into the dish.

Bake for 30 to 35 minutes or until the mixture rises slightly and the top is golden brown.

Let stand for 5 minutes. Serve.

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Per Serving (excluding unknown items): 99 Calories; 9g Fat (85.0% calories from fat); 3g Protein; 1g Carbohydrate; 0g Dietary Fiber; 116mg Cholesterol; 350mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 1 1/2 Fat.