

Company Potato Surprise

Tom Mullen - Port St Lucie, FL
www.Recipe-Sidekick.com

Servings: 8

*2 packages (4.1 ounce ea)
instant mashed potatoes
(Idahoan or similar)
(salt to taste)
pepper (to taste)
1 teaspoon celery salt,
divided
2 cups corn flakes, crushed
and divided
1 container (16 ounce)
ricotta cheese
8 ounces shredded cheddar
cheese*

Preheat the oven to 350 degrees.

In separate bowls, prepare both packages of the instant mashed potatoes according to package directions.

In an 8x8 inch deep casserole dish, layer the contents of one bowl of potatoes on the bottom of the dish. Salt and pepper to taste. Sprinkle 1/2 teaspoon of celery salt over the potatoes.

Cover the potatoes evenly with one-half of the crushed corn flakes.

Spread the ricotta cheese over the corn flake layer.

Cover the ricotta cheese with the balance of the crushed corn flakes.

Layer the second bowl of mashed potatoes over the corn flakes.

Salt and pepper to taste. Sprinkle the balance of the celery salt.

Sprinkle the cheddar cheese over the mashed potato layer.

Place in the oven for 30 minutes.

Serve hot in the casserole dish.

*A changeup on standard
mashed potatoes presents a
surprise when first dishing
up and tasting the potatoes.*

Per Serving (excluding unknown items): 194 Calories; 13g Fat (62.2% calories from fat); 11g Protein; 7g Carbohydrate; trace Dietary Fiber; 45mg Cholesterol; 474mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 1 1/2 Fat.