

Cream Cheese, Chive, and Pancetta Mashed Potatoes

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Servings: 4

1 1/2 pounds Little Charmers small potatoes
1 teaspoon salt
1/2 cup milk
2 tablespoons butter
salt (to taste)
pepper (to taste)
1 1/2 cups Pancetta, cubed small
1/2 cup cream cheese
3 tablespoons chopped chives

Preparation Time: 5 minutes**Cook Time: 20 minutes**

Add the potatoes to a large pot. Cover with water. Add salt and bring to a boil for 15 minutes or until the potatoes are tender.

Meanwhile, in a small saucepan, place the milk and butter. Heat over low heat until the butter is melted and the milk is steaming.

Once the potatoes are cooked, strain and transfer to a medium bowl.

Using a potato masher, smash the potatoes with the milk and butter mixture. Season with salt and pepper.

In a frying pan over medium heat, cook the pancetta until crispy.

While the pancetta is cooking, chop the chives. Set aside.

Once potatoes are smashed, add the cream cheese, cooked Pancetta and chives. Stir to incorporate.

Per Serving (excluding unknown items): 337 Calories; 24g Fat (64.6% calories from fat); 27g Protein; 3g Carbohydrate; trace Dietary Fiber; 111mg Cholesterol; 2984mg Sodium. Exchanges: 3 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat.