

Mashed Potato Casserole

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Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 1 hour 5 minutes

Cook time: 55 minutes

1 1/2 pounds russet potatoes, peeled and cut into 1-inch chunks

1 1/2 pounds red potatoes, peeled and cut into 1-inch chunks

1/3 cup half-and-half

1/3 cup chicken broth

1/2 cup unsalted butter, cut into cubes

1 small clove garlic, minced

1 1/2 teaspoons Dijon mustard

1 1/2 teaspoons salt

3 large eggs

2 tablespoons fresh chives (optional), finely chopped

Preheat the oven to 375 degrees.

In a large pot over high heat, bring the potatoes and enough water to cover to a boil. Reduce the heat to medium and simmer until the potatoes are tender, about 20 minutes.

In a saucepan over medium-low heat, heat the half-and-half, chicken broth, butter, garlic, mustard and salt until smooth, about 5 minutes. Keep warm.

Drain the potatoes. Transfer to the bowl of a stand mixer fitted with a paddle. Mix on medium-low speed for about 1 minute, slowly adding the half-and-half until smooth. Beat in the eggs one at a time for about 1 minute. Add in the chives.

Transfer the potato mixture to a greased two-quart baking dish and use a fork to make a peaked design on top.

Bake until the potatoes rise and begin to brown, about 35 minutes.

Let cool for 10 minutes. Serve.

Per Serving (excluding unknown items): 355 Calories; 18g Fat (45.1% calories from fat); 8g Protein; 41g Carbohydrate; 4g Dietary Fiber; 147mg Cholesterol; 638mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 3 1/2 Fat; 0 Other Carbohydrates.