

Parmesan-Herb Mashed Potatoes

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Servings: 8

4 pounds russet potatoes
2 cartons (32 ounce ea) chicken stock or broth
1/4 cup fresh Italian parsley, finely chopped
1 container (8 ounce) Rondele by President Light Garlic & Herbs Gourmet Spreadable Cheese
4 tablespoons unsalted butter
1/2 cup grated Parmesan cheese
1/2 teaspoon Kosher salt

Peel the potatoes and cut into one-inch cubes. Place the potatoes and stock in a large stockpot. Bring to a boil on high. Cook the potatoes for 8 to 10 minutes or until the potatoes are tender when pierced by a fork. Drain, reserving one cup of the stock.

Chop the parsley. Place the potatoes in a large bowl, breaking the pieces apart using an electric blender. Add the reserved stock, parsley, Rondele cheese, butter, Parmesan cheese and salt. Blend until smooth.

Serve.

Per Serving (excluding unknown items): 254 Calories; 7g Fat (26.0% calories from fat); 7g Protein; 41g Carbohydrate; 4g Dietary Fiber; 19mg Cholesterol; 226mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1 1/2 Fat.