Loaded Smashed Taters

Andrea Quinoz - Chicago, IL Taste of Home Magazine - December 2013

Servings: 8

2 1/2 pounds baby Yukon Gold potatoes

1 cup 2% milk, warmed

1/2 cup spreadable garlic and herb cream cheese

3 tablespoons butter, softened

1 pound bacon strips, cooked and crumbled

1 cup (4 ounce) cheddar cheese, shredded

1/2 cup Parmesan cheese, shredded

3 green onions, chopped

1/3 cup oil-packed sun-dried tomatoes, chopped

2 teaspoons dried parsley flakes

1/4 teaspoon salt

1/4 teaspoon pepper

Preparation Time: 20 minutes Cook Time: 20 minutes

Place potatoes in a large saucepan, add water to cover. Bring to a boil. Reduce the heat and cook, uncovered, for 15 to 20 minutes or until tender.

Drain and return to the pan. Lightly mash the potatoes, gradually adding the milk, cream cheese and butter to reach the desired consistency.

Stir in the bacon, cheeses, green onions, tomatoes, parsley, salt and pepper.

Per Serving (excluding unknown items): 462 Calories; 39g Fat (76.8% calories from fat); 24g Protein; 3g Carbohydrate; trace Dietary Fiber; 81mg Cholesterol; 1213mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 5 1/2

Side Dishes

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Calories (kcal):	462	Vitamin B6 (mg):	.1mg
% Calories from Fat:	76.8%	Vitamin B12 (mcg):	1.3mcg
% Calories from Carbohydrates:	2.2%	Thiamin B1 (mg):	.4mg
% Calories from Protein:	21.0%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	39g	Folacin (mcg):	11mcg
Saturated Fat (g):	17g	Niacin (mg):	4mg
Saturated i at (g).	179	Caffeine (mg):	0mg

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Monounsaturated Fat (g):	17g	Alcohol (kcal):	0
Polyunsaturated Fat (g):	4g	% Dafusa	በ በ%
Cholesterol (mg):	81mg	Food Exchanges	
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg):	3g trace 24g 1213mg	Grain (Starch): Lean Meat: Vegetable: Fruit:	0 3 0
Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg):	360mg 221mg 1mg 3mg	Non-Fat Milk: Fat: Other Carbohydrates:	0 5 1/2 0
Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	20mg 432IU 115 1/2RE		

Nutrition Facts

Servings per Recipe: 8

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Calories 462	Calories from Fat: 355
	% Daily Values*
Total Fat 39g	60%
Saturated Fat 17g	84%
Cholesterol 81mg	27%
Sodium 1213mg	51%
Total Carbohydrates 3g	1%
Dietary Fiber trace	1%
Protein 24g	
Vitamin A	9%
Vitamin C	34%
Calcium	22%
Iron	6%

^{*} Percent Daily Values are based on a 2000 calorie diet.