

Creamy Make-Ahead Mashed Potatoes

Prep	Cook	Total
10 min	45 min	55 min

Yield: serves 6

Serving: 6

These 3-ingredient mashed potatoes are creamy and delicious, and easy to prepare. Save time by making them in advance and freezing.

Ingredients

8 **russet potatoes** *peeled and quartered*

8 ounces **cream cheese** *cut into cubes*

$\frac{1}{4}$ cup **butter** *cut into cubes*

Directions

1. Place potatoes in a large stockpot, and add cold water to cover. Bring to a boil. Simmer the potatoes until tender, then drain the water.
2. Mash potatoes with a potato masher or hand mixer. Once smooth, mix in cream cheese and butter. Add salt and pepper to taste. Serve immediately, or allow to cool before freezing.
3. To serve from frozen, bake in 350° oven for about 45 minutes or until hot through. Fluff with a fork before serving. (If necessary, stir in a little milk to keep them creamy if the potatoes seem dry.)
4. Optional toppings for serving: chopped green onions, cheese, chopped bacon, etc.

