

Smashed Potatoes with Cream Cheese

Serves 8-10

Ingredients

3 lbs. Yukon Gold Potatoes

½ cup half and half

4 tbsp. unsalted butter

5 oz. cream cheese at room temperature

5 stalks of chives chopped fine (for garnish)

Preparation

Scrub potatoes and halve or quarter them so they are uniform in size. Place in pot add cold salted water an inch above potatoes. Bring pot to boil over high heat. Reduce heat and cook for 15-20 minutes until potatoes are fork tender.

After draining potatoes return to pot over medium heat to remove any excess water. Heat half and half and butter in microwave for one minute, until butter is melted. Add warmed mixture to potatoes and mash until incorporated. Add softened cream cheese and mash further until creamy. Salt and pepper to taste place in serving dish and scatter with chopped chives as garnish.