

## **Loaded Mashed Potatoes!**

This was the most popular dish at Easter dinner! EVERYONE loved these potatoes; however, I did not think they were as good as leftovers.

### **INGREDIENTS**

2 ½ pounds potatoes, peeled and cubed

1 cup milk, warmed (or room temp)

½ cup spreadable garlic and herb cream cheese

3 Tablespoons (TBS) butter, softened

1 pound bacon strips, cooked and crumbled (I used a half pound)

1 cup shredded parmesan cheese

3 green onions, chopped

2 TBS minced fresh parsley or 2 teaspoons dried parsley flakes

¼ tsp salt

¼ tsp pepper

### **DIRECTIONS**

Place potatoes in large pot, cover with water. Bring to boil, then reduce heat and cook, uncovered, til tender (about 15-20 min). Drain and return to pot; mash potatoes in pot while gradually adding milk, cream cheese, and butter to reach desired consistency. Stir in remaining ingredients.

**NUTRITION per serving;** serving size = 2/3 cup

238 calories - 15g fat, 8g saturated fat - 41mg cholesterol

477mg sodium - 15g carbohydrate (2g sugar, 1g fiber)

10g protein