

Cheesy Mashed Potatoes



Ingredients:

- 6 large potatoes, peeled and quartered
- 1 package (8 ounces) cream cheese, softened
- 1 cup shredded cheddar cheese
- ½ cup sour cream
- ⅓ cup chopped onion
- 1 large egg
- ½ tsp salt
- ½ tsp pepper
- Additional shredded cheddar cheese, optional

Method:

1. Place potatoes in a large saucepan; cover with water. Cover and bring to a boil. Cook for 20-25 minutes or until very tender; drain well.
2. In a bowl, mash potatoes. Add cream cheese, cheddar cheese, sour cream, onion, egg, salt, and pepper.
3. Beat with a hand mixer until fluffy.
4. Transfer to a greased 2-qt. baking dish. Cover and bake at 350° for 40-45 minutes or until heated through.
5. Sprinkle with additional cheese if desired.