

Haggen
— KIDS —
Cooking
CLUB 

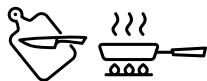


SERVES: 4

COOK TIME: 18-20 MIN

SKILL LEVEL: 

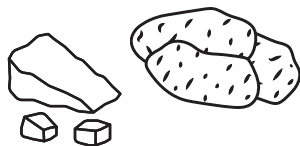
REQUIRES USE OF:



CHEESY MASHED POTATOES

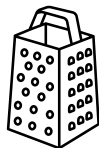
INGREDIENTS:

- 1½ pounds Yukon gold potatoes
- 3 ounces Monterey Jack cheese
- ¼ cup heavy cream
- ¼ cup Parmesan cheese, grated
- 2 tablespoons butter
- salt and white pepper



ITEMS TO GATHER:

- apron
- measuring cups
- measuring spoons
- cutting board
- chef's knife
- fork
- timer
- box grater
- medium bowl
- large saucepan
- spider strainer



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Heat a large saucepan (or large pot) of salted water on the stove top on high, until it boils. While the water is heating up, dice the potatoes into similarly sized large pieces and set aside.

Using a box grater, carefully grate the Monterey Jack cheese and set aside. When the pot of water has reached the boiling point, gently lower the diced potatoes into the water using the spider strainer. Cook the potatoes for 18–20 minutes, or until they are tender when poked with a fork. Turn off the heat. Using the spider strainer, carefully remove the potatoes from the water and place them into a medium bowl. Carefully discard the water and return the potatoes to the saucepan or pot. Add the heavy cream, Monterey Jack cheese, Parmesan cheese and butter to the potatoes.

Using a fork, mash the potato mixture until it reaches your preferred consistency. Season with salt and pepper. Transfer the cheesy mashed potatoes into a medium bowl and serve immediately.

Tip: Double the recipe to serve more people!

ENJOY!

KNOW YOUR POTATOES:

YUKON GOLD (used in this recipe)

Flavor: Buttery, sweet

Cooked texture: Velvety

How to cook: Roast, mash, fry



RED

Flavor: Mineral-y

Cooked texture: Firm, creamy

How to cook: Braise; boil for salads, soups and stews



RUSSET

Flavor: Earthy, mild

Cooked texture: Dry, fluffy

How to cook: Bake, roast, mash, fry

