



# Mashed Yukon Golds with Cheddar

## Ingredients

- 3 pounds Yukon Gold potatoes, cut into 1 1/2" pieces
- 1 1/2 cups shredded extra sharp cheddar cheese, divided
- 3/4 cup buttermilk (see note)
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 1/4 cup sliced fresh chives, divided

Note: Make your own buttermilk using 3/4 tablespoon vinegar plus enough milk to equal 3/4 cup.

## Instructions

- Place potatoes in a large pot and add enough water to cover. Bring to a boil over high heat. Boil until very tender when pierced with a fork, 20 to 25 minutes.
- Remove from the heat. Drain and return the potatoes to the pot. Mash with a potato masher.
- Stir in 1 1/4 cups cheese until melted. Add buttermilk, salt and pepper and stir to combine. Gently fold in 3 tablespoons chives.
- Transfer to a serving dish and garnish with the remaining 1/4 cup cheese and 1 tablespoon chives.

NUTRITION PER SERVING (BASED ON 6 SERVINGS):  
CALORIES: 300 | CARBOHYDRATES: 43G | PROTEIN: 13G |  
FAT: 10G | FIBER: 4G