



THE ingles TABLE

with Chef Clarence Robinson
Loaded Mashed Potatoes

Shopping List

- 6 potatoes or 3 lb bag of mini potatoes
- 1 cup shredded cheddar cheese
- ½ red onion, diced
- Small package of turkey pepperoni, diced
- 1½ cups heavy whipping cream
- ½ cup sour cream
- 2 tblsp chili powder
- 2 tsp garlic powder
- 1 cup butter
- ½ cup olive oil
- Green onions
- Salt and pepper to taste

Cooking Instructions

- 1)** Cut potatoes into 2-inch pieces. Boil briefly until firmly tender.
- 2)** Add diced onion.
- 3)** Heat a large pan and pour in the olive oil. Add the potatoes and onions to the pan.
- 4)** Season with the garlic powder, chili powder, and salt & pepper, and continue to saute for 7 minutes.
- 5)** Add pepperoni pieces, butter, heavy whipping cream, sour cream, cheddar cheese. Heat until mixture thickens, then serve warm.

Top with green onions, feta cheese and sour cream. Enjoy!



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