

Chipotle Cheddar Mashed Potatoes

Serves: 4 Print

Ingredients:

5-6 medium yukon gold potatoes (about 2 lbs), chopped in to 1 ½ inch cubes
1 tbsp + 1 tsp salt, divided
½ tsp pepper
4 oz cream cheese, softened
½ cup sour cream
4 oz sharp white cheddar cheese, shredded
1 chipotle pepper in adobo sauce, minced
2 green onions, chopped

Directions:

1. In a large pot, add potatoes, 1 tbsp salt, and cover with cold water, making sure there's about an inch of water above the top of the potatoes. Heat to high, and bring to a boil. Boil for 10-12 minutes until the potatoes are fork tender. Remove from heat. Drain water from pot. Put potatoes back in the pot.
2. Add 1 tsp salt, pepper, cream cheese, sour cream, cheddar, and chipotle pepper to the potatoes. Use a hand mixer to beat everything together to your desired texture. Stir in green onions. Serve!

Recipe notes:

*I think adding only one chipotle pepper adds the perfect balance of smoky and spice. If you like things spicy, feel free to add another minced pepper.

*I prefer to buy a block of cheddar and shred it myself. Pre-shredded cheese actually has preservatives in it to prevent it from melting in the bag, so fresh shredded will always melt better. We want the cheese to melt in, so we won't even know it's there.

*Make sure you only mix potatoes by hand using a hand mixer or a potato masher. Don't throw these in a food processor or stand mixer unless you like gummy, gluey potatoes. Yuck!