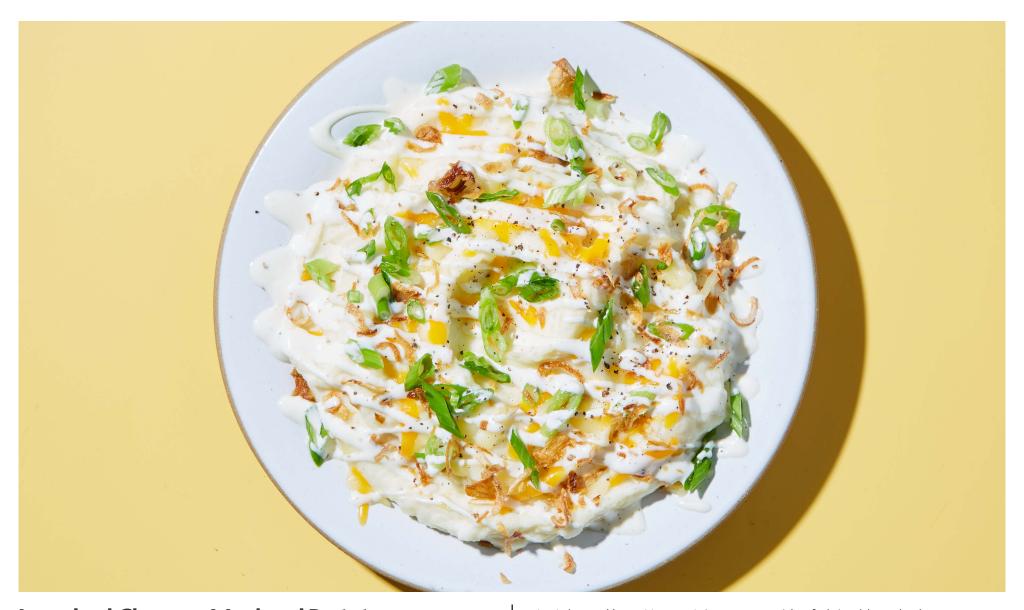
DINNERLY



Loaded Cheesy Mashed Potatoes

with Fried Onions & Ranch



20-30min 2 Servings



Let's be real here. You can't just serve a side of plain old mashed potatoes with your dinner. We're maximalists here at Dinnerly, so let's maximize those potatoes! We're mashing them with sour cream and a pinch of garlic for a flavorful base, then loading them up with shredded cheese, ranch dressing, fried onions, and scallions. We've got you covered! (2pplan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

WHAT WE SEND

- · 2 potatoes
- 3 (1 oz) sour cream 2
- 1/4 oz granulated garlic
- · 2 scallions
- 2 oz shredded cheddarjack blend²
- 1 pkt ranch dressing 1,2
- ½ oz fried onions

WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter²

TOOLS

- medium pot
- potato masher or fork

ALLERGENS

Egg (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 300kcal, Fat 20g, Carbs 23g, Protein 7g



1. Boil potatoes

Scrub **potatoes** (peel if desired). Cut into 1-inch pieces.

Add to a medium pot with 1 teaspoon salt and enough water to cover by 1 inch. Bring to a boil over high heat. Cook until easily pierced with a fork, about 10 minutes.

Reserve ¼ cup cooking water; drain and return potatoes to pot.



2. Mash potatoes

Return potatoes to medium heat. Add all of the sour cream, 1 teaspoon granulated garlic, and 4 tablespoons butter; mash with a potato masher or fork. Stir in 1 tablespoon reserved cooking water at a time to reach desired consistency. Season to taste with salt and pepper.



3. Slice scallions & serve

Thinly slice scallion greens (save scallion whites for own use).

Serve loaded mashed potatoes with cheese, ranch, scallions, and fried onions. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!