



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! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 2 potatoes
- 3 (1 oz) sour cream ⁷
- ¼ oz granulated garlic
- 2 scallions
- 2 oz shredded cheddar-jack blend ⁷
- 1½ oz ranch dressing ^{3,7}
- ½ oz fried onions ⁶

WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter ⁷

TOOLS

- medium pot
- potato masher or fork

ALLERGENS

Egg (3), Soy (6), Milk (7). 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!