



Crispy Parmesan-Garlic Yukon Gold Mashed Potatoes

Yield: 15 each 5 oz portions

Ingredients:

- 5 lbs <u>Reser's® Special Request™ All Natural Yukon Mashed Potatoes</u> (71117.94501)
- 75 each Garlic cloves, roasted in olive oil and kept warm
- ¼ cup fresh Thyme, leaves only
- 15 each toasted Parmesan bowls

Directions:

- 1. In a steamer or large stockpot, heat the Reser's Special Request All Natural Yukon Mashed Potatoes for 20-22 minutes until heated through.
- 2. In a serving bowl, place the toasted Parmesan bowl with a small amount of the mashed on the bottom to keep the bowl from moving.
- 3. Place 5 oz of the mashed potatoes inside the bowl and garnish with several thyme leaves and 5 garlic cloves.