Shallot-Herb Mashed Potatoes

Yield: 14 each 6 oz sides

Ingredients:

- 5 lbs Reser's® Special Request™ Natural Creamy Deluxe Mashed Potatoes (71117.94500)
- 8 oz Butter
- 1 cup Shallots, julienned
- ½ Tbsp Thyme leaves, roughly chopped
- ½ Tbsp Rosemary leaves, roughly chopped
- Kosher salt as needed

Directions:

1. In a small saucepan, melt butter and add the julienned shallots.
2. Cook over medium heat until the shallots are softened, but before the butter starts to brown, 3-4 minutes.
3. Once softened, add the herbs and cook for one more minute.
4. Hold the shallot butter in a warm place for service.
5. Heat the Reser's Special Request Natural Creamy Deluxe Mashed Potatoes in a steamer or water batch until heated through, 18-20 minutes.
6. Place mashed potatoes into a 4' 1/3rd pan and hold warm.
7. To serve, place 6 oz mashed potatoes into a warmed bowl and top with 1 oz of the shallot-herb butter.

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