



Timeless Baked Cheesy Potatoes

Yield: 20 each 6 oz servings

Ingredients:

Cornflake Topping

- 2 cups Cornflake cereal, measured, then crushed
- 1/3 cup Butter, melted
- 1/2 tsp Paprika

Cheesy Baked Potatoes

- 5 lbs [Reser's® Special Request™ Natural Yukon Mashed Potatoes](#) (71117.94501)
- 1 cup Sour Cream
- 2 Tbsp Dijon mustard
- 1/4 cup Italian parsley, stemmed and roughly chopped + 2 Tbsp for garnish
- 2 cups Sharp Cheddar cheese, shredded

Directions:

1. Preheat oven to 350°F.
2. For Cornflake Topping, mix crushed cornflakes with melted butter and paprika in a bowl, and set aside.
3. In a stand mixer bowl, combine Reser's Special Request Natural Yukon Mashed Potatoes, sour cream, and Dijon mustard, and mix gently until well combined.
4. Add shredded Cheddar cheese to the potato mixture, and mix in until incorporated.
5. Prepare a 2-inch half pan with pan spray, fill with potato mixture, and smooth top with an offset spatula.
6. Top potato base with a thin layer of Cornflake Topping
7. Bake uncovered for 40-50 minutes until golden brown and heated through.