



Potato-Chive Dumplings with Browned Butter and Crispy Onions

Yield: 15 each entrée servings

Ingredients:

- 2 lbs [Reser's® Premium Mashed Potatoes](#) (71117.14439)
- 2 Eggs, whisked
- 1 Egg yolk, whisked
- 7 oz AP Flour
- 3.5 oz Potato starch
- 1 tsp Kosher salt (plus salt for boiling water)
- 1 Tbsp Chives, minced
- 8 oz Butter to brown
- Crispy onions (to garnish)

Directions:

1. Mix the Reser's Premium Mashed Potatoes with eggs and chives in a stand mixer. Fold in flour and potato starch to make dough.
2. Put into pan and refrigerate for 30 minutes.
3. Portion dumplings into boiling salted water with a disher until they float to the surface. Remove to a plate or sheet pan.
4. Brown butter in a pan.
5. Finish dumplings in the pan with browned butter, then plate and garnish with crispy onions.