

Sharp Cheddar Potato Popovers with Red Chimichurri

Yield: 20 each appetizer servings

Ingredients:

- 5 lbs Reser's® Special Request™ Natural Creamy Deluxe Mashed Potatoes (71117.94500)
- 5 Eggs, whisked
- 1 tsp Garlic powder
- 3 cups Sharp Cheddar, shredded
- 1 cup AP flour
- 2 cups Parmesan cheese, grated (for rolling balls)
- 4 cups Red chimichurri

Directions:

1. In a medium size bowl, combine Reser's Special Request Natural Creamy Deluxe Mashed Potatoes with the eggs and garlic powder.
2. Fold in the shredded Cheddar and AP flour.
3. Cover and refrigerate for at least one hour prior to baking.
4. When ready to bake, heat an oven to 400°F.
5. Spray a standard muffin tin with pan spray and set aside.
6. Scoop out 1 1/2 oz scoops of the base with a disher and roll into balls.
7. Roll each ball in Parmesan to cheese
8. Place into the muffin tin and push down slightly to flatten
9. Bake for 15-18 minutes until golden brown.
10. Let cool on a rack for 10 to minutes before removing.
11. To serve, place 3 each ½ oz ladles of red chimichurri around on a plate and top each with a popover.
12. Refrigerate the popovers and reheat in a 350°F oven for 4-5 minutes as needed.

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