



*cheeseLove*

## CHEESY MASHED POTATOES

### INGREDIENTS

- 3 cups or 700grams CheeseLove cheddar cheese
- 8 medium size potatoes
- 1/4 cup butter, melted
- 1/2 cup sour cream
- 1/4 cup milk
- 1 tsp paprika
- 1 tsp salt
- 1 tsp black pepper
- Fresh chives, for garnish

### INSTRUCTIONS

- 1** Peel potatoes, cut into cubes then wash nicely
- 2** Place in a large sufuria, add water to just cover the potatoes and cook for 20mins or until the potatoes are tender
- 3** Drain water and mash potato using a masher, spoon or hand mixer until there's no big lumps left
- 4** Add sour cream, butter and milk, mix until well combined
- 5** Mix in salt, pepper and paprika
- 6** Next, fold in 1 cup of CheeseLove cheddar cheese
- 7** Lightly oil the baking pan, add half of the mashed potato, follow with a spread of 1 cup shredded CheeseLove cheddar cheese, pour in the remaining mashed potatoes and finish it off with another layer of the remaining 1 cup shredded cheddar cheese
- 8** Bake at 175 degrees for 20-25mins
- 9** Garnish with fresh chives and ENJOY with Nyama Choma