

Cream Cheese Mashed Potatoes

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Recipe type: Side Dish

Cuisine: American

Prep/Hold time: 5 mins

Cook time: 15 mins

Total time: 20 mins

Serves: 4 servings

Peeled yellow potatoes are simmered in salted water and then mashed with cream cheese and a splash of heavy cream in these amazingly tasty mashed potatoes.

Ingredients

- 2 lbs yellow potatoes, peeled and chopped into 1 inch dice
- 1 tbsp kosher salt
- 4 oz cream cheese
- 2 oz heavy cream



Directions

1. Fill a large pot with water. Add potatoes and kosher salt. Turn heat to high and bring the pot to a boil. Then lower the heat to a simmer and cook the potatoes for 12-15 minutes, or until the potatoes are easily pierced by a fork.
2. Drain potatoes and put them back in the pot. Add cream cheese and cream and mash the potatoes until smooth. If they are a little dry, add another splash (about 1 tablespoon) of cream. Taste and add more salt if needed.

Notes

Feel free to use neufchatel cheese in place of cream cheese in the recipe. The texture and flavor are pretty much the same with either cheese.

Do not use these mashed potatoes to make [Mashed Potato Waffles](#). Cream cheese and waffle makers do not mix.