

Loaded Broccoli Mashed Potatoes

Recipe by

Country Crock

Total Time 25 min

Servings 6 servings

Ingredients

- 1-1/2 lbs. all-purpose potatoes, peeled and cut into 1-inch cubes
- 1 package (12 oz.) Birds Eye® Steamfresh® Broccoli Cuts, prepared according to package directions
- 1/3 cup Country Crock® Spread
- 1/3 cup sour cream
- 1 cup shredded cheddar cheese (about 4 oz.)
- 4 slices bacon, crisp-cooked and crumbled
- 4 green onions, thinly sliced (optional)



Preparation

1. Cover potatoes with water in 3-quart saucepot. Bring to a boil over high heat.
2. Reduce heat to medium and cook 10 minutes or until potatoes are very tender; drain.
3. Return hot potatoes to saucepot, then add Country Crock® Spread; mash.
4. Add Birds Eye® Broccoli Cuts, breaking up large broccoli pieces, and mash lightly.
5. Stir in cheese, sour cream, bacon and green onions, reserving some of each, if desired, for garnish.