

# Parmesan Mashed Potatoes (Rich & Creamy)

Conversion  
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

6

4

Original Yield x Conversion Factor = Desired Yield

potatoes, peeled, cut into 1/2-inch cubes	2 lb.	1 lb.
chicken stock	1 c.	½ c.
cream cheese	4 oz.	2 oz.
sour cream	½ c.	¼ c.
grated parmesan cheese	¼ c.	2 T.
salt	¾ t.	¼ t.
Butter and additional grated Parmesan cheese, optional		

**1. Potatoes need to covered with stock.**

- Place potatoes in a large saucepan; add stock.
- Bring to a boil. Reduce heat; simmer, covered, 15-20 minutes or until potatoes are tender.
- Uncover; cook 4-6 minutes longer or until stock is almost evaporated, stirring occasionally.
- Reduce heat to low; stir in cream cheese until melted.
- Mash potatoes slightly, gradually adding sour cream, Parmesan cheese and salt; heat through.
- If desired, serve with butter and additional Parmesan cheese.