



Makes: 8 servings

Prep Time: 15 minutes Cook Time: 1 hour 15 minutes

Total Time: 1 hour 30 minutes

Cheesy Mashed Potatoes

- 3 pounds Yukon gold potatoes, peeled and quartered
- 10 tbsp (1 stick + 2 tablespoons) unsalted butter, at room temperature
- 3-4 cups shredded sharp cheddar cheese
- 1 cup plain Greek yogurt or sour cream
- 1/2 cup whole milk or heavy cream
- 1 tbsp fresh thyme or 2 teaspoons dried thyme
- 1 tsp each garlic and onion powder
- 1 tsp Kosher salt
- 1/2 tsp paprika
- 1/4 teaspoon cayenne pepper
- Freshly ground black pepper
- 1 1/2 cups crushed Ritz crackers (about 1 sleeve)
- 1 clove garlic, grated
- 2 tsp Worcestershire sauce

Preheat the oven to 375°F. Bring the potatoes to a boil in a large pot of cold water. Salt the water and cook until the potatoes are tender, about 20 to 30 minutes.

Drain the potatoes, return the potatoes to the pot and mash over low heat, adding 6 tablespoons butter, 3 cups cheddar cheese, yogurt, cream, thyme, garlic powder, onion powder, salt, paprika, and cayenne. Season to taste with pepper. Spoon the potato mixture into a 9x13-inch baking dish. Top with the the remaining 1/2 cup to 1 cup cheddar cheese.

In a medium bowl, mix together the cracker crumbs, garlic, Worcestershire sauce, and 4 tablespoons butter. Sprinkle the crackers evenly over the potatoes.

Cover the dish with foil. Transfer to the oven and bake for 30-35 minutes, remove the foil and continue baking another 15 minutes, until the crackers are golden. Serve warm topped with fresh thyme and flaky sea salt.

Chef's Note:

To Make Ahead: Prepare the casserole through sprinkling the topping on the potatoes. Cover and store the assembled casserole in the fridge for up to 2 days. To bake, remove the casserole from the fridge while the oven preheats, then bake as directed.

Recipe from Half Baked Harvest