



Chantilly Mashers

Makes 6 servings

Ingredients:

6 Tatoes[®], Russet Potatoes (approximately 3 lbs)

1 garlic clove, minced

¼ cup butter, softened

1 cup milk

2 tsp salt, plus a dash to boil potatoes

1 tsp ground pepper

1 Tbsp chives, minced

¾ cup whipping cream

1 cup Swiss cheese, grated

3 Tbsp Parmesan cheese, grated

Instructions:

Preheat oven to 500 F. Peel and cube potatoes. Add potatoes and garlic to a large pot of salted water. Bring water to a boil, then lower heat to medium and simmer until potatoes are tender, approximately 25 minutes. Drain potatoes and put back into pot. Add butter and milk to potatoes. Gently mash until smooth. Stir in salt and pepper. Spoon the mashed potatoes into a buttered baking dish, spreading evenly. Sprinkle chives over the top. In a medium bowl, whip cream at high speed until soft peaks form. Fold in the Swiss cheese and spoon the mixture over the mashed potatoes. Sprinkle Parmesan on top. Bake for 10 minutes, or until the topping is golden brown.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Mashed Potato Waffles with Leftover Turkey & Gravy

Makes 4 servings

Ingredients:

½ cup milk
2 Tbsp vegetable oil
2 eggs
1 tsp salt
1 tsp pepper
3 cups Tatoes[®] Russet Potatoes, mashed
2 Tbsp chives, chopped
1 cup sharp white cheddar, grated
½ cup flour
½ tsp baking powder
¼ tsp baking soda
Nonstick cooking spray
2 cups Kirkland Signature[™] Oven Browned Turkey Breast, sliced (or chopped)
1½ cups turkey gravy
¼ cup parsley, chopped

Tools:

Waffle iron

Instructions:

Preheat waffle iron. In a large bowl, whisk milk, oil, eggs, and salt and pepper. Add mashed potatoes, chives, and cheese. Mix well. In a small bowl, combine flour, baking powder and baking soda. Fold into potato mixture until evenly distributed.

Spray both sides of waffle iron with nonstick spray. Pour about ½ cup potato mixture onto waffle iron. Cook for 3 minutes, or until golden brown and crispy. Remove from waffle iron. Place in a preheated 250 F oven to keep warm. Repeat previous step with remaining batter.

Heat turkey according to package directions. Top waffles with turkey. Heat gravy and pour on top of turkey. Garnish with parsley.

Tip: For additional flavor, substitute turkey stock for water when heating turkey.

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