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Simple Cheesy & Smoky Mashed Potatoes

SERVES 4-6 | ACTIVE TIME : 20 MIN | TOTAL TIME: 45 MIN

Ingredients:

6 large russet potatoes, skin removed and chopped into 2- inch pieces

3 oz. pancetta or thinly sliced bacon cut into small pieces

½ cup warm milk

½ cup medium white cheddar

¼ cup chives, chopped

1 tablespoon Saturday Morning Spice Blend

4 tablespoons butter

Salt and ground black pepper

Directions:

Place the potatoes into a pot and cover the potatoes with water. Cover and cook for 20-25 minutes or until the potatoes are able to be easily pierced with a fork.

Place a large skillet onto the stove, over medium heat. Once the pan is heated, add the diced pancetta or bacon and cook for 5 minutes or until crispy. Once finished cooking, drain on paper towel and set aside.

Now, drain the potatoes and place them into a large mixing bowl. Mash the potatoes until they are smooth with milk, cheese, chives, BOLD Saturday Morning Spice, butter, salt, and pepper.

Stir in the crispy pancetta or bacon into the mashed potatoes and serve.