



Mashed Potato, Cheddar & Leek Casserole

Prep: 35 minutes

Bake: 30 minutes • Serves: 8

- Nonstick cooking spray
- 2½ pounds Yukon gold potatoes (about 6 medium potatoes), peeled and cut into 2-inch chunks (about 8 cups)
- 1 container (8 ounces) sour cream
- 6 tablespoons unsalted butter
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- ½ teaspoon pepper
- 8 slices smoked bacon (about ½ pound), cut crosswise into ½-inch pieces
- 2 medium leeks, each cut lengthwise in half, then cut crosswise into ½-inch pieces (about 2½ cups)
- 2 garlic cloves, finely chopped
- 1 package (8 ounces) shredded Cheddar cheese (2 cups)

1. Preheat oven to 350°. Spray 2- to 2½-quart glass or ceramic baking dish with nonstick cooking spray. In large covered cooking pot, add potatoes and enough salted water to cover; heat to boiling over high heat.

Reduce heat and simmer, uncovered, 12 to 14 minutes or until potatoes are fork-tender. Drain potatoes, then return to same pot. Add sour cream, butter, nutmeg, salt and pepper. With potato masher, mash potatoes so they are slightly chunky.

2. Meanwhile, in 12-inch skillet, cook bacon over medium-high heat 7 to 9 minutes or until crisp, stirring frequently. With slotted spoon, transfer bacon to paper towel-lined plate.

3. Add leeks to bacon drippings in skillet; cook over medium heat 8 minutes or until tender, stirring occasionally. Stir in garlic and cook 1 minute longer, stirring occasionally.

4. Fold leek mixture, bacon and 1 cup cheese into potato mixture until well combined. Spread potato mixture evenly in prepared dish. Bake 20 minutes. Sprinkle remaining 1 cup cheese over potatoes and bake 10 to 12 minutes longer or until top is lightly browned.

*Approximate nutritional values per serving:
413 Calories, 27g Fat (16g Saturated),
70mg Cholesterol, 419mg Sodium,
30g Carbohydrates, 2g Fiber, 13g Protein*