

Mashed Paw-Tatoes



Ingredients

- 2½ lbs. Yukon Gold potatoes
- 1 c. milk
- 1 c. cream
- 4 oz. stick of butter
- 2 oz. cream cheese
- 2 c. CHEETOS® Puffs Cheese Flavored Snacks
- Kosher salt, to taste
- Black pepper, to taste



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

6-8

Made with

How to make it

1. Wash and peel potatoes. Place in a pot with enough cold water to cover potatoes. Add a pinch of salt and boil until tender, 30-45 minutes. Drain and return to pot.
2. In a medium saucepot, bring milk and cream to a boil.
3. Remove from heat, whisk in 1 cup of crushed Cheetos®. Slowly add to potatoes, and smash or whip until smooth. Fold in butter and cream cheese until fully incorporated.
4. Transfer potatoes to an oven-safe baking dish. Dust the surface of the potatoes with the remaining crushed Cheetos® and bake in a 350°F for 10 minutes. Then feast your eyes on the best Mashed Paw-tatoes a cheetah has ever dared to cook.