Roasted Garlic Mashed Potatoes (Holiday Size)

Cooking Instructions

This dish has 2 parts: Mashed Potatoes and Garlic Butter.

Keep refrigerated and use before date stamped on bag. If desired, you may freeze the bag of potatoes and thaw at a later date.

Mashed Potatoes Cooking Method – Choose One:

> **Microwave:** Remove mashed potatoes from bag and place in desired microwave safe dish, fluffing up the potatoes. Melt roasted garlic butter and distribute evenly on top of mashed potatoes. Microwave potatoes at 50% power for 10-15 minutes until steaming throughout. If desired, mix garlic butter into mashed potatoes before serving, instead of pouring over the top.
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> **Oven:** Preheat oven to 350F. Remove mashed potatoes from bag and place in desired oven safe dish, fluffing up the potatoes. Melt roasted garlic butter and distribute evenly on top of mashed potatoes. Bake uncovered for 35-45 minutes or until heated throughout. If desired, mix garlic butter into mashed potatoes before serving, instead of pouring over the top.

Internal Temperature: 160F.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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