



**Cheesy Potato
PUFFS**





CHEESY POTATO PUFFS

Serves: 6

Prep Time: 1 hour

2 eggs, lightly beaten

1/3 cup sour cream

3 cups mashed potatoes

2T grated parmesan cheese

1 cup shredded sharp cheddar cheese, divided

3T BUNN Gourmet Honey Aleppo Pepper

1T BUNN Gourmet Cracked Black Pepper

2T diced parsley

Preheat oven to 400 degrees. Lightly grease a large muffin pan with cooking spray. Set aside. In a medium bowl, beat eggs with sour cream. Fold in the mashed potatoes, parmesan cheese, 1/2 cup of cheddar cheese, honey Aleppo pepper, black pepper, and parsley. Blend well. Spoon the mixture into the prepared muffin tins and sprinkle with the remaining 1/2 cup cheddar. Bake for 25-35 minutes or until the edges are brown and pulling away from the side of the pan. Let cool for 5 minutes before removing from the pan. Serve warm.