



Caramelized Onion & Gruyère Mashed Potatoes

Prep: 20 minutes

Cook: 30 minutes • Serves: 8

- 5 medium russet potatoes, peeled and cut into large chunks (about 5 cups)
- 1 large onion, chopped
- 2 tablespoons olive oil
- 1 cup grated Gruyère cheese
- ½ cup milk, warmed
- 4 tablespoons unsalted butter, cut into pieces
- 2 teaspoons salt
- ¼ teaspoon white pepper
- 1 pinch nutmeg

1. Heat large covered saucepot of salted cold water and potatoes to boiling over high heat. Reduce heat to low; simmer, uncovered, 20 minutes or just until potatoes are tender.

2. Meanwhile, heat medium saucepot over medium-high heat until hot; add onion and oil and cook 5 minutes, stirring occasionally. Reduce heat to medium-low; cook 15 to 18 minutes longer or until onion is browned.

3. Drain potatoes; transfer to large bowl. Add cheese, milk, butter, salt, pepper and nutmeg. With mixer on medium-high speed, mix potatoes 2 to 3 minutes until smooth; stir in onion.

Approximate nutritional values per serving:

258 Calories, 13g Fat (7g Saturated), 31mg Cholesterol, 649mg Sodium, 26g Carbohydrates, 3g Fiber, 8g Protein