Mashed Paw-Tatoes

Ingredients

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

How to make it

- 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® Puffs Cheese Flavored Snacks. 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® Puffs Cheese Flavored Snacks 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.









PREP TIME 10 min

COOK TIME 45 min

TOTAL TIME 55 min

SERVINGS 6-8

Made with



CHEETOS® Puffs Cheese Flavored Snacks