



# Garlic and Herb Puffins



## INGREDIENTS

3 cups homemade mashed potatoes, or packaged mashed potatoes, cooked and chilled  
1 (5.2-oz.) pkg. garlic & fine herbs cheese spread  
1 ½ cups Hy-Vee shredded Gouda cheese, divided  
3 Hy-Vee large eggs, beaten  
2 tbsp Hy-Vee grated Parmesan cheese  
1 tbsp green onions, chopped  
½ tsp Hy-Vee garlic salt  
½ tsp Hy-Vee ground black pepper  
Fresh chives, finely chopped, for garnish

## PREPARATION

- 1 Preheat oven to 400°. Spray 12 (2-½-inch) muffin cups with nonstick spray.
- 2 Meanwhile, combine mashed potatoes, garlic and fine herbs cheese spread, 1 cup Gouda cheese, eggs, Parmesan cheese, green onions, salt, and pepper in a medium bowl. Divide mixture among prepared muffin cups. Sprinkle tops with remaining ½ cup Gouda cheese.
- 3 Bake 25 minutes or until tops are golden. Cool 5 minutes before serving. Garnish with finely chopped chives, if desired.

## NUTRITION FACTS

Calories: 180  
Total Fat: 13g  
Saturated Fat: 8g  
Cholesterol: 85mg

Sodium: 470mg  
Carbohydrates: 9g  
Sugar: 2g  
Protein: 7g