



## Truffle Burrata Mashed Potatoes

### INGREDIENTS

2 (48-oz. each) containers  
Hy-Vee Kitchen mashed  
potatoes  
2 package(s) (5-oz. each)  
Culinary Tours diced  
pancetta  
2 container(s) (8-oz. each)  
BelGioioso Burrata with  
black truffles, drained  
¼ cup chopped fresh  
rosemary, plus additional  
for garnish  
¼ cup chopped fresh sage,  
plus additional for garnish

### PREPARATION

- 1** Preheat oven to 350°. Remove plastic lids from mashed potato containers. Place containers on a large baking sheet.
- 2** Bake for 25 minutes or until potatoes reach 165°. Meanwhile, cook pancetta in a small skillet over medium heat for 5 to 6 minutes or until crispy; drain. Set aside 2 tablespoons cooked pancetta for garnish.
- 3** Transfer hot potatoes to a large microwave-safe bowl. Stir in remaining pancetta, Burrata, fresh rosemary and sage. If necessary, reheat in microwave until hot, stirring halfway through.
- 4** Garnish with reserved pancetta and additional chopped fresh rosemary and chopped fresh sage, if desired.