



## Shallot Confit and Mushroom Mashed Potatoes

### INGREDIENTS

2 container(s) (48-oz. each)  
Hy-Vee Kitchen mashed  
potatoes  
2 cups chopped baby bella  
mushrooms  
¼ cup red wine  
1 sprig(s) fresh thyme, plus  
additional for garnish  
1 jar(s) (6-oz.) Quince &  
Apple shallot confit with red  
wine preserves

### PREPARATION

- 1** Preheat oven to 350°. Remove plastic lid from mashed potato containers. Place containers on a large baking sheet.
- 2** Bake for 25 minutes or until potatoes reach 165°. Meanwhile, cook baby bella mushrooms, red wine and fresh thyme in a medium skillet over medium heat for 5 to 6 minutes or until wine evaporates and mushrooms are tender; discard thyme sprig. Set aside 2 tablespoons mushroom mixture for garnish.
- 3** Transfer hot potatoes to a large microwave-safe bowl. Stir in remaining mushroom mixture and preserves. If necessary, reheat in microwave until hot, stirring halfway through. Garnish with reserved mushroom mixture and additional fresh thyme, if desired.