



Roquefort and Herb Butter Mashed Potatoes

30
minutes
or less

INGREDIENTS

2 container(s) (48-oz. each)
Hy-Vee Kitchen mashed
potatoes sides
1 cup chopped fresh
chives, plus additional for
garnish
½ package(s) (3.5-oz.)
Société Roquefort,
crumbled; plus additional
for garnish
4 (0.5-oz. each) disks Hy-
Vee garlic & herb gourmet
steak butter

PREPARATION

- 1** Preheat oven to 350°. Remove plastic lid from mashed potatoes containers. Place containers on a large baking sheet.
- 2** Bake for 25 minutes or until potatoes reach 165°. Transfer hot potatoes to a large microwave-safe bowl.
- 3** Stir in chives, Roquefort and butter. If necessary, reheat in microwave until hot, stirring halfway through. Garnish with additional chopped fresh chives and crumbled Roquefort, if desired.