

# **Parmesan scallop mashed potatoes**

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There is something about mashed potatoes that just says Thanksgiving. And when you take that classic and add parmesan cheese and dress it up with scallop sliced potatoes, and broil them it becomes magic. These parmesan scallop mashed potatoes are creamy, rich, and buttery- perfect for pairing with just about any main dish any time of the year. If you have never done mashed potatoes like this or added parmesan to your potatoes, this recipe will become a game changer in the field of mashed potatoes.

## **Here are some tips for making parmesan scallop mashed potatoes**

1. Choose the right potatoes: Use starchy potatoes like russets or Yukon gold for creaminess and fluffiness. Yukon gold potatoes add a buttery flavor that pairs well with parmesan.
2. For the topping of scalloped potatoes: let the removed potatoes cool then slice the potatoes thin.
3. For the pretty scallop potato topping: Layer the potatoes in an overlapping pattern for a visually appealing and evenly cooked dish. Top with additional parmesan and fresh parsley for a burst of flavor and color.
4. Allow the dish to rest for 5-10 minutes after baking for easier slicing. Parmesan scalloped mashed potatoes are

the perfect combination of creamy, cheesy and comforting. By using quality ingredients and broiling to golden perfection you can create a side dish that's as pretty as it is satisfying. Whether served as a holiday side or weeknight treat, this recipe is sure to become a family favorite.

## Ingredients

- 3 lb. Yukon gold or russet potatoes
- 1/2 stick of butter
- 1 cup grated parmesan cheese
- 1 cup whole milk
- 1 Tbsp. chopped Italian parsley
- Salt and pepper to taste

## Instructions

1. Start by scrubbing the potatoes clean. Then peel the potatoes and cut in half
2. Place the potatoes in a pot of cold water add 1 tsp. of salt.
3. Place the pot over medium high heat and bring to a boil. Boil the potatoes for 7-10 minutes. Then remove 3 of the potato half's and set aside. Continue boiling the remaining potatoes for an additional 7-10 minutes or until the potatoes are fork tender. Transfer to a colander and drain well.
4. Place the pot back over medium heat add the butter and the milk bring to low simmer . add the potatoes, parmesan cheese, parsley salt and pepper to taste.
5. Use a potato masher to mash the potatoes. Then place the mashed potatoes in a lightly buttered pie pan.
6. Cut the reserved potatoes into thin slices. Place then on the mashed potatoes in a pretty pattern. Sprinkle with more grated parmesan cheese and broil until just

beginning to brown about 7-10 minutes. Sprinkle with Italian parsley. ENJOY!!!!