

SIDE DISH

Cheddar Cheese Mashed Potatoes

23 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
40 min	20 min	20 min	8	\$1.18	540 kcal



Cheddar Cheese Mashed Potatoes is a gluten free and lacto ovo vegetarian side dish. This recipe serves 8 and costs \$1.18 per serving. One portion of this dish contains about 12g of protein, 38g of fat, and a total of 540 calories. Thanksgiving will be even more special with this recipe.

Ingredients

- ☐ 3 bay leaves
- ☐ 1 cup butter (4-ounce sticks), cut into chunks
- ☐ ¼ cup chopped fresh chives
- ☐ ½ cup heavy cream
- ☐ 8 to large potatoes, peeled and cut into chunks medium to large
- ☐ 8 servings Salt and freshly ground white pepper
- ☐ 8 ounces shredded Cheddar

EQUIPMENT Potato masher

Method

- 1 Boil the potatoes with the bay leaves until the potatoes are tender.
- 2 Drain the potatoes well and discard the bay leaves. Using a potato masher, mash the potatoes by hand, then stir in chunks of butter and shredded Cheddar. Cover and set aside to let cheese melt. Stir in heavy cream, season with salt and white pepper, then beat until creamy using an electric beater.
- 3 Transfer to serving dish and garnish with chopped chives.

Nutrition per serving

540	12 g	38 g	40 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			23.5 g · 147% of daily needs
Fibre			5.3 g · 21% of daily needs
Sugar			2.2 g · 2% of daily needs
Sodium			385 mg · 17% of daily needs
Cholesterol			106 mg · 35% of daily needs
Vitamin C			43.2 mg · 52% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/cheddar-cheese-mashed-potatoes-144689