

SIDE DISH

Mashed Potato Casserole

28 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
49 min	8	\$0.50	175 kcal



Indulge in the creamy, comforting goodness of Mashed Potato Casserole, the perfect side dish that elevates any meal! This delightful recipe combines two types of potatoes—baking and Yukon gold—creating a rich and buttery texture that is simply irresistible. Flavored with aromatic garlic and fresh ch...

Ingredients

- ☐ 1½ pounds baking potatoes, peeled and cut into 1/2-inch-thick slices
- ☐ 5 garlic cloves, thinly sliced
- ☐ ½ cup panko (Japanese breadcrumbs)
- ☐ 1½ pounds Yukon gold potatoes, peeled and cut into 1/2-inch-thick slices
- ☐ 2 tablespoons thinly sliced chives
- ☐ 1¼ teaspoons kosher salt, divided
- ☐ ½ cup ounces Parmigiano-Reggiano cheese, grated (about

EQUIPMENT Bowl, Sauce pan, Oven, Baking pan, Broiler, Colander, Potato ricer

Method

- 1 Preheat oven to 350
- 2 Place potatoes, garlic, and 1/2 teaspoon salt in a large saucepan, and cover with water. Bring to a boil. Reduce heat; simmer 15 minutes or until tender.
- 3 Drain in a colander over a bowl, reserving 1/2 cup cooking liquid.
- 4 Press potato mixture in batches through a ricer into a large bowl. Stir in reserved 1/2 cup cooking liquid, remaining 3/4 teaspoon salt, and cream cheese.
- 5 Spoon potato mixture into a broiler-safe 11 x 7-inch glass or ceramic baking dish coated with cooking spray.
- 6 Bake at 350 for 20 minutes or until thoroughly heated.
- 7 Preheat broiler.
- 8 Combine Parmigiano-Reggiano and panko; sprinkle evenly over top of potatoes. Broil 4 minutes or until golden brown.
- 9 Sprinkle with chives.

Nutrition per serving

175	6 g	2 g	34 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			1.1 g · 7% of daily needs
Fibre			3.2 g · 13% of daily needs
Sugar			1.5 g · 2% of daily needs
Sodium			501 mg · 22% of daily needs
Cholesterol			4.3 mg · 1% of daily needs
Vitamin C			22.6 mg · 27% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/mashed-potato-casserole-146074