



Bacon & Cheddar Mashed Potatoes

- 1 1/2 lbs. unpeeled potatoes (about 4 medium potatoes), washed and quartered.
- 1/2 cup milk
- 1/2 cup mayonnaise
- 6 slices bacon, crisply cooked and crumbled
- 1/4 tsp. garlic powder
- Salt and pepper to taste
- 1 cup shredded mild cheddar cheese
- 1 package Almond Accents® Original Oven Roasted sliced almonds



Preparation Time : 25 minutes

Cover potatoes with water in large saucepan. Bring to boil then reduce heat to medium. Cook 20 minutes or until tender. Drain. Mash potatoes, adding milk, mayonnaise, bacon and garlic powder. Beat until fluffy. Season with salt and pepper. Stir in cheese and top with Almond Accents.

Makes 4 servings

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