

CARAMELIZED ONION MASHED POTATOES



Total Time
20 MIN.

Serving Size
4 OZ / 125 ML

Difficulty
EASY

Add a gourmet twist to a traditional favourite: mashed potatoes made with sour cream, caramelized onions and Campbell's® Condensed Chicken Broth.

Yields
25

INGREDIENTS

	WEIGHT	MEASURE
Potatoes, raw, 1" cubes	2 1/2 lbs	1 1/5 kg
Campbell's® Condensed Chicken Broth	48 oz	1 1/2 L
Black Pepper	1 tsp	5 mL
Sour Cream	1/2 cup	125 mL
Onions, caramelized	1 1/2 cups	375 mL
Dried Thyme, crumbled	1 tsp	5 mL

INSTRUCTIONS

1. Place potatoes and broth in a large pot. Bring to a boil. Reduce heat to medium. Cover and cook until potatoes are tender.
2. Drain, reserving broth.
3. Mash potatoes with pepper, sour cream and enough reserved broth to give desired consistency. Stir in onions and dried thyme.



Tip

For bacon and chives potatoes, replace the onions with 4 strips crumbled bacon and 2 tbsp (30 ml) chopped chives or green onion.