**Herb and Cheese “Deviled Potatoes”**



**Description:** Creamy herbed cheese whipped together with mashed potatoes then filled in little potato half shells for a fun and whimsical spin on a classic.

**Servings:** 12

**Preparation Time:** 15 minutes

**Cooking Time:** 30 minutes

**Total Time:** 45 minutes

**Potato Type:** Yellow Potatoes, Red Potatoes, White Potatoes, or Blue Potatoes and Dehydrated Potato Flakes

**Course:** Side Dish, Appetizer

**Ingredients**

*For the Deviled Potato Shells:*

* 1 lb. (454g) Creamer Size Potatoes (Any Variety), split in half lengthwise.
* As Needed Cold Water
* 1 tablespoon (4g) Kosher Salt

For the filling:

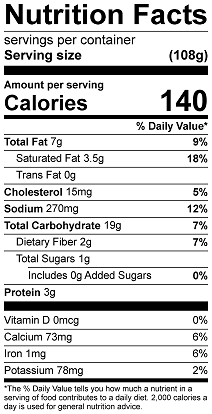
* 2 cups (480 ml) Hot Water
* ½ teaspoon (1g) Kosher Salt
* ¼ cup (60ml) Whole Milk, cold
* 1 cup (80g) Dehydrated Potato Flakes
* ½ tablespoon (15ml) Olive Oil
* 5.2 ounce (150g) \*1/2 package Garlic and Herb Cheese Spread
* 1 tablespoon (1g) Fresh Chives, chopped (Parsley can be subbed)

For Garnish:

* ½ cup (90g) Fresh Asparagus Tips, Cut 1 inch, cooked and cooled.

**Preparation**

1. To prepare the potato shells, wash and scrub the potatoes, cut in half lengthwise and place into a medium sized pot filled with cold water and add the salt. Bring the pot of potatoes to a boil and reduce the heat to a simmer. Cook the potatoes for 18-25 minutes or until the tip of a knife inserts itself into the potatoes with little resistance.
2. Drain the potatoes and allow them to cool. Once the potatoes are cool, use a melon baller or small spoon to spoon out a small cavity from each half of the potatoes. The scooped-out flesh can be used in the filling if desired. The excess potato pulp can also be added to soups and chowders, or even crisped up and added to hash, etc.
3. Set the prepared potato halved on a serving tray and wrap with plastic wrap until ready to use.
4. To prepare the filling: combine the hot water and stir in the salt until dissolved. Add the cold milk, then add the potato flakes. Stir till combined, then let them sit for about a minute. Fluff the potatoes with a fork or small whisk, then stir in the olive oil, herbed cheese spread, and chives until smooth. Allow the mixture to cool and adjust the seasoning with salt and pepper.
5. Transfer the cooled potato mixture to a piping bag fitted with a star tip or simply place the whipped potato mixture into a resealable plastic bag and cut the tip off.
6. Pipe the potato filling into each of the potato shells until all of the potatoes are full.
7. To make the garnish, bring a small pot of water to a boil and add the asparagus, cook the asparagus for 30 seconds to a minute. Drain the asparagus and shock in a bowl of ice water, this will retain the color and stop the cooking. Drain the asparagus and arrange an asparagus on top of each potato. The potatoes can be garnished with anything really, try sundried tomatoes, smoked salmon, radish slices, fresh herbs, tiny pickles, chilies, etc. Enjoy!



Vitamin C: 7.1 mg