

LAMORA FAMILY

FAVORITE RECIPE

Dottie's Loaded Smashed Potato Cassarole



- 1 qt of red or white potatoes
- 1 bunch of LaMora Farms green onions
- 1 pkg cream cheese
- 2 cloves of garlic, minced
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ stick of butter, melted
- $\frac{1}{2}$ tsp salt

Preheat oven to 350. Boil the potatoes (we like to leave the skins on) in lightly salted water for about 20 minutes and quickly smash into bite size pieces. While the potatoes are cooking chop the green onions and mince garlic. Once you've smashed the potatoes, mix all ingredients into a baking dish and pop in the oven, uncovered, for 30 minutes. We broil for 2 additional minutes at the end just to brown the top. Delish!