



Herb Mashed Potatoes with Crispy Bacon Topping

**Ingredients:**

2 lbs. baking potatoes

2 tablespoons **Gremolata EVOO** (plus 1 tablespoon for roasting the garlic)

1/2 tablespoon salt

1 head garlic, top removed

1/2 cup cream cheese, cut into small cubes

1/2 cup warm half and half (plus a little extra depending on how creamy you like your mashed potatoes)

salt and pepper to taste

Topping:

1 tablespoon **Bacon EVOO**

1/2 cup bacon, cooked and chopped

2 cups corn flakes

1/2 teaspoon salt

1/2 teaspoon onion powder

1/4 teaspoon smoked paprika

chopped parsley for garnish

**Instructions:**

Preheat oven to 400°F.

Place potatoes on a baking sheet and drizzle with 2 tablespoons of olive oil and season with salt. Place garlic in the center of a small piece of foil and drizzle with the remaining tablespoon of oil, bring the corners of the foil together and seal, creating a little pouch. Place the garlic on the baking sheet with the potatoes. Roast garlic for 15-20 minutes, or until golden brown, remove from the oven and set aside to cool. Bake potatoes for 30-45 minutes or until fork tender. While the potatoes are baking, combine topping ingredients together in a large bowl (olive oil, bacon, corn flakes, salt, onion powder and paprika), toss to coat. Place on another baking sheet and toast, in the oven, for 2-3 minutes. Remove from the oven and set aside to cool. Once the potatoes are done, remove from the oven and let rest for 5 minutes. Using an oven mitt to help hold the hot potatoes, remove the peel and place peeled potatoes in a large bowl. Remove roasted garlic cloves from their husks (you can squeeze the bottom of the garlic bulb to help remove the individual cloves) and add to the bowl with the potatoes. Add cream cheese and half and half, mash using a potato masher until smooth and season with salt and pepper to taste.

Spoon mashed potatoes into a serving bowl or platter and sprinkle with the corn flake-bacon topping before serving. Sprinkle with parsley for garnish.