



Baked Mashed Potatoes with Parmesan Cheese and Bread Crumbs

Recipe courtesy: [Giada De Laurentiis](#)



Ingredients:

- 1 tablespoon butter
- 4 pounds russet potatoes, peeled, cut into 1-inch pieces
- 1 cup whole milk
- 1/2 cup (1 stick) butter, melted
- 1 1/2 cups grated mozzarella
- 1 cup freshly grated Parmesan
- Salt and freshly ground black pepper
- 2 tablespoons plain dry bread crumbs

Directions:

Preheat the oven to 400 degrees F. Coat a 13 X 9 X 2-inch baking dish with 1 tablespoon of butter and set aside.

Cook the potatoes in a large pot of boiling salted water until they are very tender, about 15 minutes. Drain; return the potatoes to the same pot and mash well. Mix in the milk and melted butter. Mix in the mozzarella and 3/4 cup of the Parmesan. Season, to taste, with salt and pepper. Transfer the potatoes to the prepared baking dish. Stir the bread crumbs and remaining 1/4 cup of Parmesan in a small bowl to blend. Sprinkle the bread crumb mixture over the mashed potatoes. Recipe can be prepared up to this point 6 hours ahead of time; cover and chill. Bake, uncovered, until the topping is golden brown, about 20 minutes.

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