

Bacon Potato Puff

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Taste of Home

Serves 6 – 11 WW points per serving/ 205 calories per serving

- 1/2 pound bacon
- 4 large eggs, separated
- 1/4 cup finely chopped onion
- 1/2 tsp ground mustard
- 1/8 tsp pepper
- 2 cups warm mashed potatoes, prepared
- 1/2 cup shredded cheddar cheese
- 1/4 cup chopped fresh parsley

1. In a skillet, cook bacon until crisp; remove to paper towels to drain.
2. In a mixing bowl, beat egg yolks until light, about 2 minutes.
3. Beat in onion, mustard and pepper.
4. Place potatoes in a bowl; fold in egg yolk mixture.
5. Set aside 2 Tbsp bacon. Fold cheese, parsley and remaining bacon into potatoes.
6. In a small mixing bowl, beat egg whites until stiff; fold into potato mixture.

7. Transfer to a greased 1-qt baking dish. Sprinkle with reserved bacon. Bake, uncovered at 325 for 45-50 minutes or until set and edges are golden brown. Serve immediately.

Side Dish
potatoes