



## Breakfast & Brunch

# Cooper® Broccoli and Cheese Potato Baskets Go Extra with Bacon



CUBE



SHRED



Serves: 6



Prep Time: 10 min



Cook Time: 30 min



Total Time: 40 min

## Ingredients

- 2 large red-skinned potatoes, peeled and shredded (a bag of frozen shredded hash browns works, too)
- 3 tablespoons flour, divided
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1 egg\*
- 2 tablespoons butter
- 1 1/4 cups whole milk
- 1/2 teaspoon dried onion flakes
- 6 ounces Cooper® Sharp Yellow cheese, cut into small cubes or shredded (plus more shredded cheese for garnish)
- 1 pound broccoli florets, cooked crisp/tender
- 6 slices bacon, cooked and crumbled\*

## Directions

1. Heat oven to 375° F.
2. Generously coat a 6-compartment nonstick muffin tin with cooking spray. Set aside.
3. In a medium bowl, combine the shredded potatoes, 1 tablespoon flour, baking powder, salt, and egg. Mix well.
4. Divide mixture evenly into the muffin tin. With the back of a teaspoon, gently press mixture into the bottom and up the sides of each compartment, forming "baskets." Bake for 15-20 minutes or until edges are golden brown. Remove from oven and cool slightly.
5. **WHILE THE BASKETS ARE BAKING, MAKE THE CHEESE SAUCE:**  
To a medium saucepan, add the butter and remaining flour. Cook over medium heat, stirring

constantly to form a roux. Add the milk and onion flakes and cook for 4-5 minutes, stirring with a whisk, until mixture has thickened and no lumps remain. Add the Cooper® cheese in thirds, allowing it to melt after each addition. When the cheese sauce is ready, add the cooked broccoli and mix gently to combine.

6. To serve, place a potato basket onto a plate and fill it with a nice, big spoonful of the broccoli and cheese sauce. Top each basket with additional shredded Cooper® cheese and crumbled bacon.
7. Hint: To remove the potato baskets from the muffin tin, gently run a sharp knife around the edge of each, carefully prying them just a bit from the compartment. Remove the rest of the way with a spoon.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.