

# Ritz® Potato Casserole

## INGREDIENTS

3 pounds Yukon Gold potatoes peeled and quartered, or 1 box of mashed potatoes  
6 tablespoons salted butter room temperature  
4 cups sharp cheddar cheese shredded, divided  
1 cup Greek yogurt  
1/2 cup whole milk or heavy cream  
2 teaspoons dried thyme  
1 teaspoon each garlic powder & onion powder  
1/2 teaspoon paprika  
1/4 teaspoon cayenne pepper  
kosher salt, pepper to taste

## For the cracker topping:

1 1/2 cups Ritz crackers roughly crushed  
1 clove garlic grated  
2 teaspoons Worcestershire sauce  
4 tablespoons salted butter room temperature  
fresh parsley to taste, roughly torn, for garnish

## DIRECTIONS

1. Preheat the oven to 375 degrees F.
2. Grease a 9x13-inch baking dish.
3. If using boxed mashed potatoes, prepare according to instructions on box and skip steps 4 & 5.
4. In a large pot of cold, salted water, add the potatoes and bring them to a boil. Cook until they are fork-tender, about 20-30 minutes. Drain the water.
5. Return the cooked potatoes to the same pot over low heat and mash them.
6. Add 6 tablespoons of the butter, 3 cups of the cheddar cheese, the Greek yogurt, the milk, the thyme, the garlic powder, the onion powder, the paprika, and the cayenne to the mashed potatoes

- and stir until it is thoroughly combined.
7. Season the potato mixture with the salt and the black pepper and stir to combine.
  8. Evenly spread the potato mixture into the prepared baking dish; sprinkle with the remaining cheese.
  9. In a medium bowl, add the cracker crumbs, the grated garlic, the Worcestershire sauce, and the remaining butter and mix to combine.
  10. Evenly sprinkle the cracker topping over the potato mixture.
  11. Cover the baking dish with foil and bake the potato casserole, about 30-35 minutes.
  12. Uncover and bake the potato casserole until the cracker topping is golden, about 15 minutes.
  13. Serve the potato casserole garnished with the parsley.



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