



Little Potatoes with Boursin® Cheese

Makes 8 to 10 servings

Ingredients:

2½ to 3 lbs Dynamic Duo Creamer Potatoes from The Little Potato Company®
1 tsp salt
1 tsp pepper
2 cups (1 pint) heavy cream
5.2 oz Boursin® Garlic & Fine Herbs (or Boursin® Shallot & Chive)
1 cup Swiss cheese, grated
2 tsp chives, chopped
½ cup Parmesan cheese, grated
2 tsp parsley, chopped

Instructions:

Preheat oven to 400 F. Slice potatoes in ¼-inch rounds. Toss with salt and pepper. In a saucepan, slowly heat cream and Boursin cheese on low until cheese melts. Do not boil. Layer half of potatoes in a greased 9 x 13-inch baking dish. Sprinkle with Swiss cheese. Cover with half of cheese mixture. Sprinkle with chives. Top with remaining potatoes and cheese mixture. Cover with foil and bake 90 minutes. During the last 10 minutes of baking, remove foil and sprinkle with Parmesan cheese. Bake until brown and bubbly. Cool for 10 minutes, and sprinkle with parsley.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

